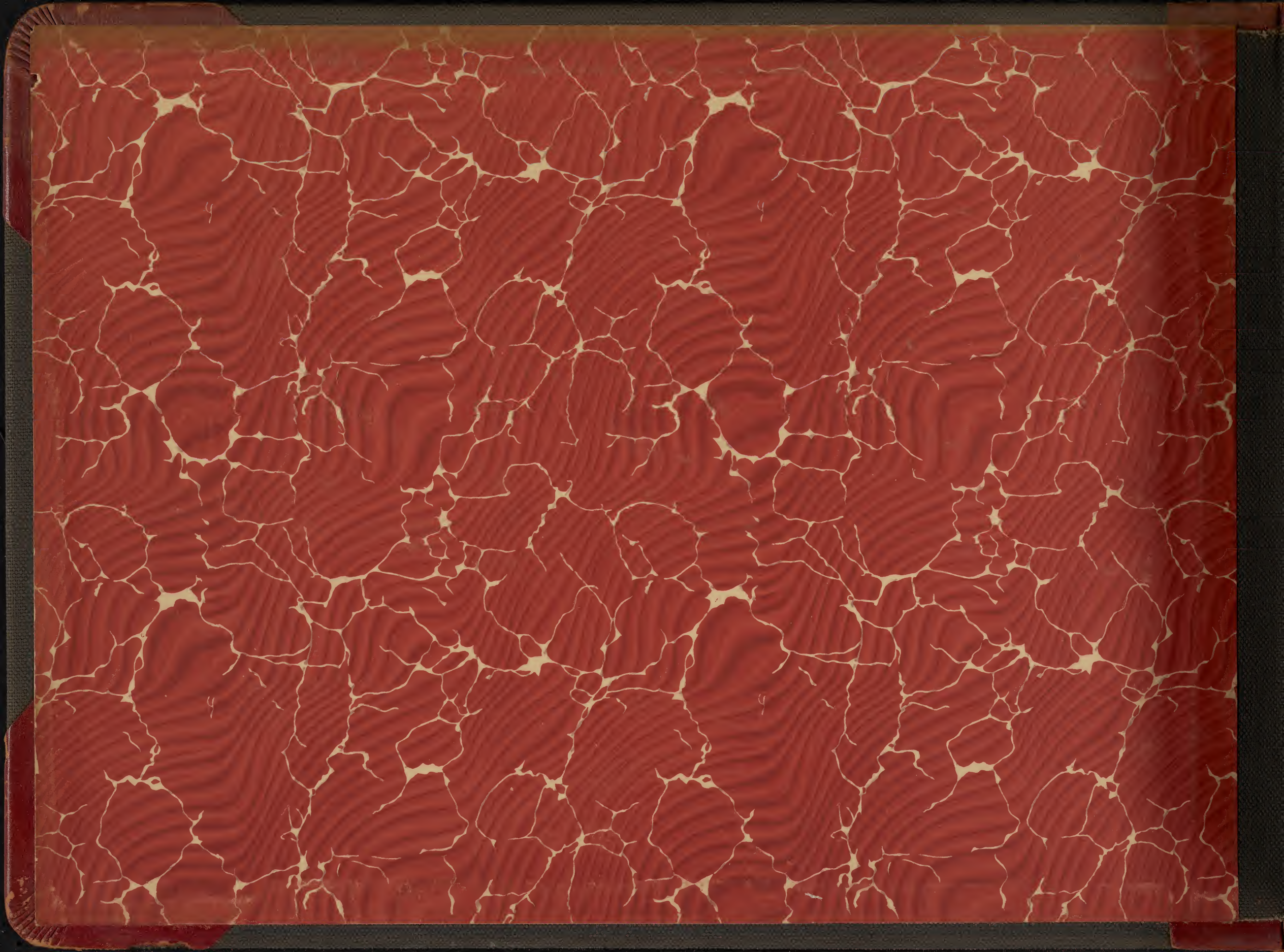
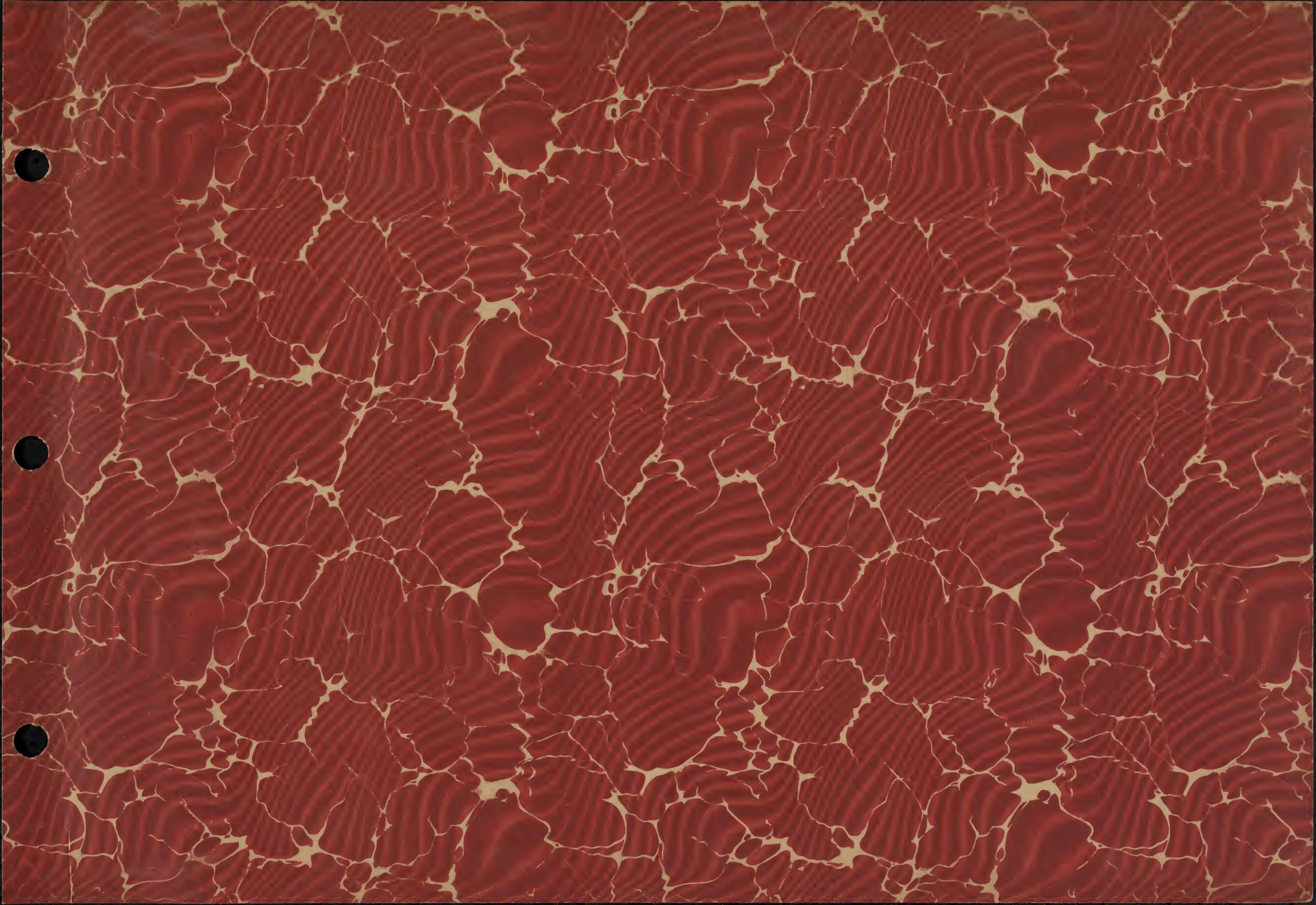


Historic, archived document

Do not assume content reflects current
scientific knowledge, policies, or practices









PHOTOGRAPHIC ALBUMS

Miscellaneous

Meat

Cooperative Meat Project

18.1	Beef and Reindeer meat -	Alaska through Louisiana
18.2	"	Michigan through North Carolina
18.3	"	Ohio through Wyoming
18.4	Lamb	
18.5	Pork	

Meat Miscellaneous

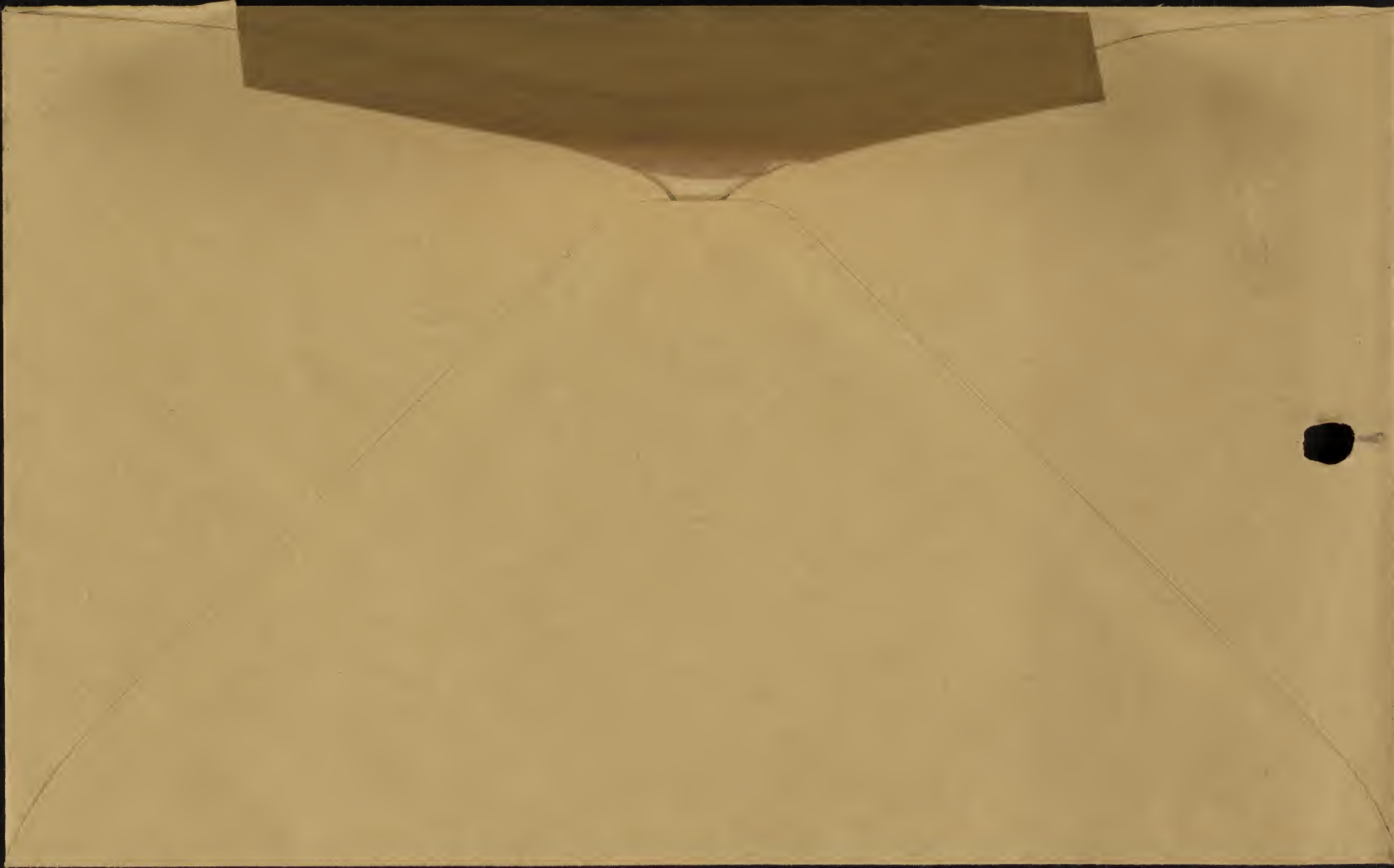
18.6	Beef
18.7	Lamb
18.8	Pork

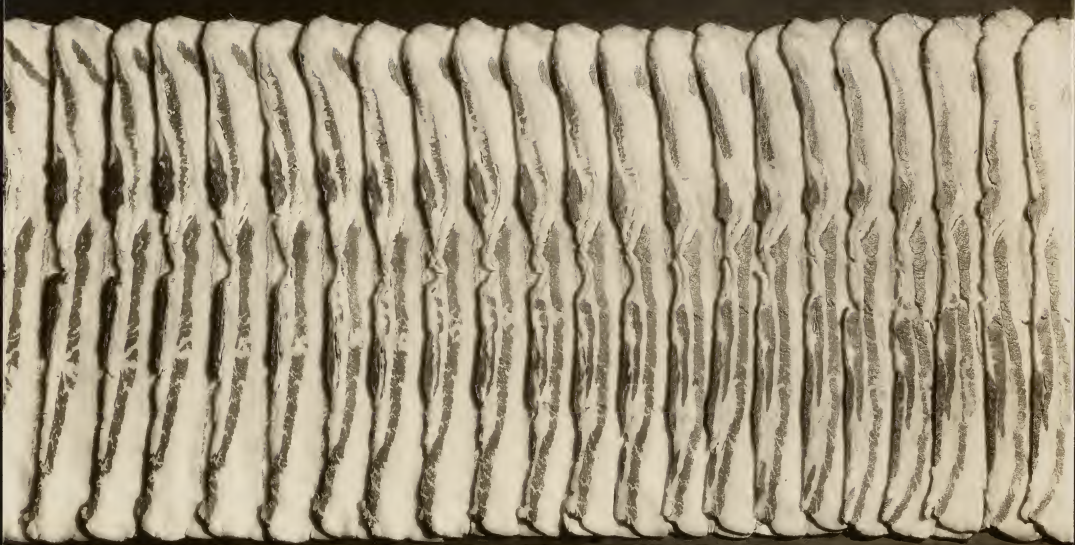
UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF ANIMAL INDUSTRY
WASHINGTON, D. C.

OFFICIAL BUSINESS
RETURN AFTER FIVE DAYS

PENALTY FOR PRIVATE USE TO AVOID
PAYMENT OF POSTAGE, \$300.

Baum





Baron.
Review of 1856
Cover.
|

66131-B



A. H. Form 133

Subject Fresh bacons from oily and hard carcass

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date April, 1925

Published in Hyg Bull 1407

File No. 29457-B Slide No.



A. H. Form 133

Subject Sausage from oily and hard carcass

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date April, 1925

Published in Hyg Bull 1407

File No. 29457-B Slide No.



A. H. Form 133

Subject. Fresh hams from oily and hard carcass

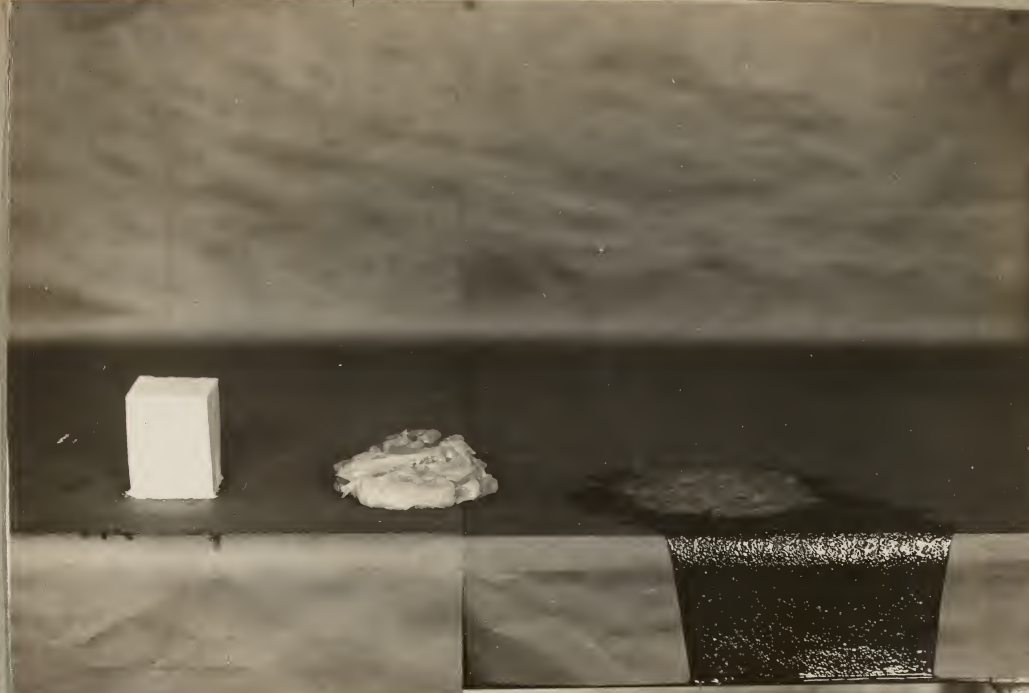
Taken by W. A. Stenhouse

Place. Beltsville, Md

Date. April, 1925.

Published in Deep Bull 1407

File No. 29458-B Slide No.



A. H. Form 133

Subject. Lard from hard, soft and oily carcass

Taken by W. A. Stenhouse

Place. Beltsville, Md.

Date. April, 1925

Published in Deep Bull 1407

File No. 29446-B Slide No.



A. H. Form 133

Subject Official carcass grading committee
at work

Taken by W. A. Stenhouse
 Place Beltsville, Md.
 Date April, 1925
 Published in 29247-B Slide No.
File No.



A. H. Form 133

Subject Official carcass grading committee
at work

Taken by W. A. Stenhouse
 Place Beltsville, Md.
 Date April, 1925
 Published in 29248-B Slide No.
File No.



A. H. Form 133

Subject... Cutting back to leaf fat samples
from hog carcasses.

Taken by... W. A. Stenhouse
Place... Beltsville, Md.
Date... April, 1925.
Published in
File No. 29744-B Slide No.

A. H. Form 133

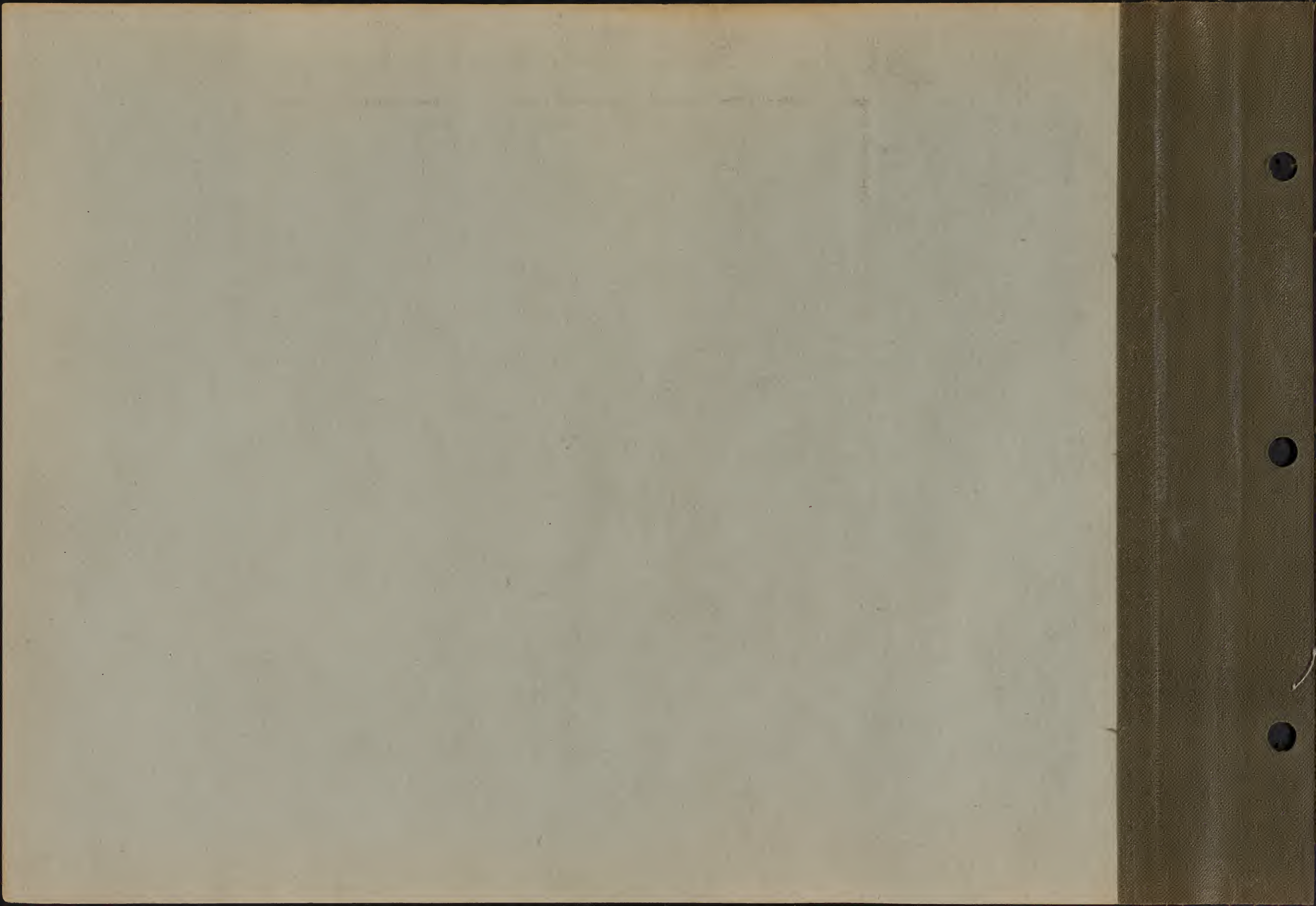
Subject... Cutting back to leaf fat samples
from hog carcasses.

Taken by... W. A. Stenhouse
Place... Beltsville, Md.
Date... April, 1925
Published in... *Exp. Bull.*
File No. 29245-B Slide No.

92 B

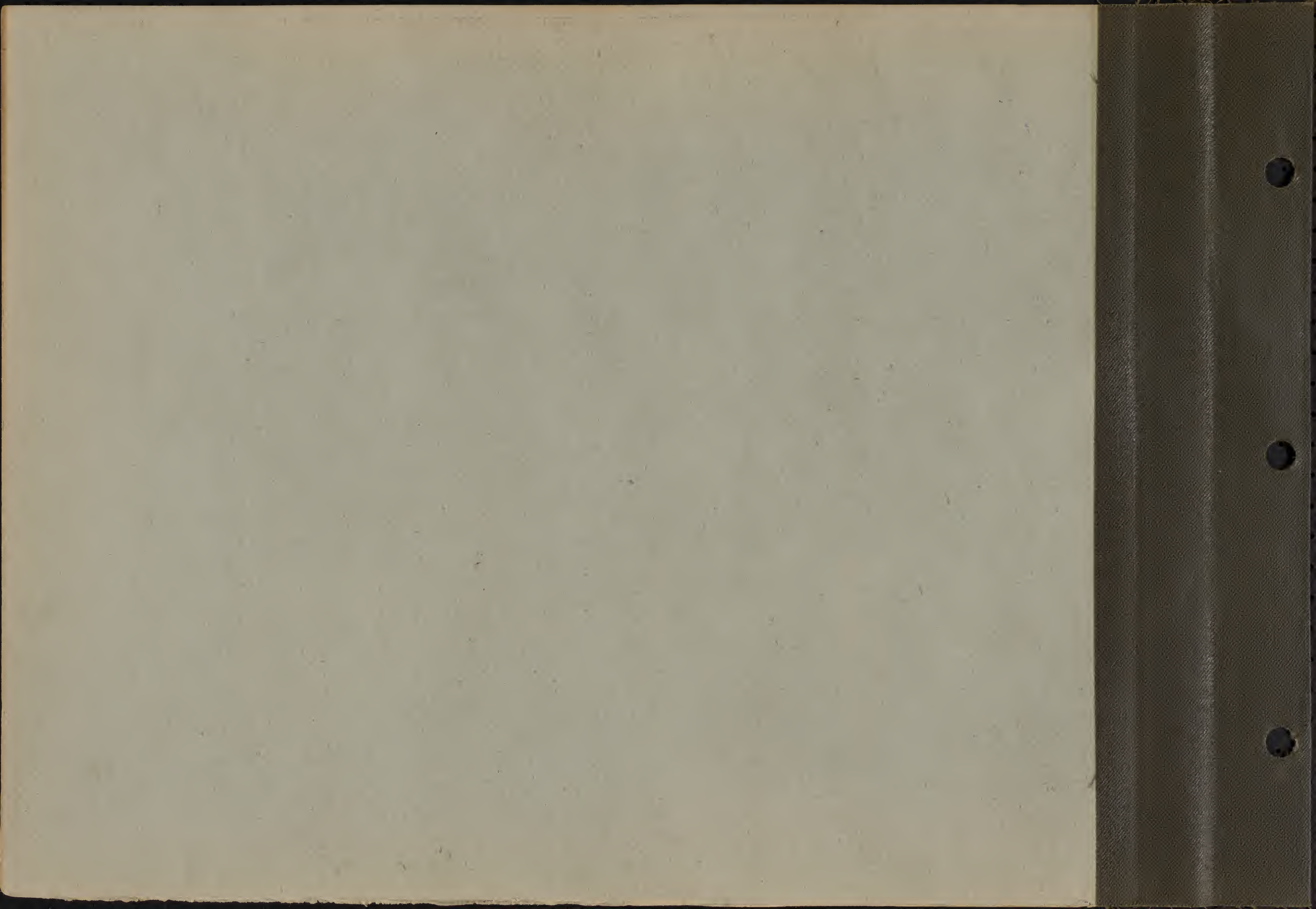


A. H. Form 133
Subject Beltsville farm hog carcass 105; not
quality in pork
Taken by Mr. Stenhouse
Place Beltsville, Md.
Date 1-21-30
Published in _____
File No. 40101B
Slide No. _____





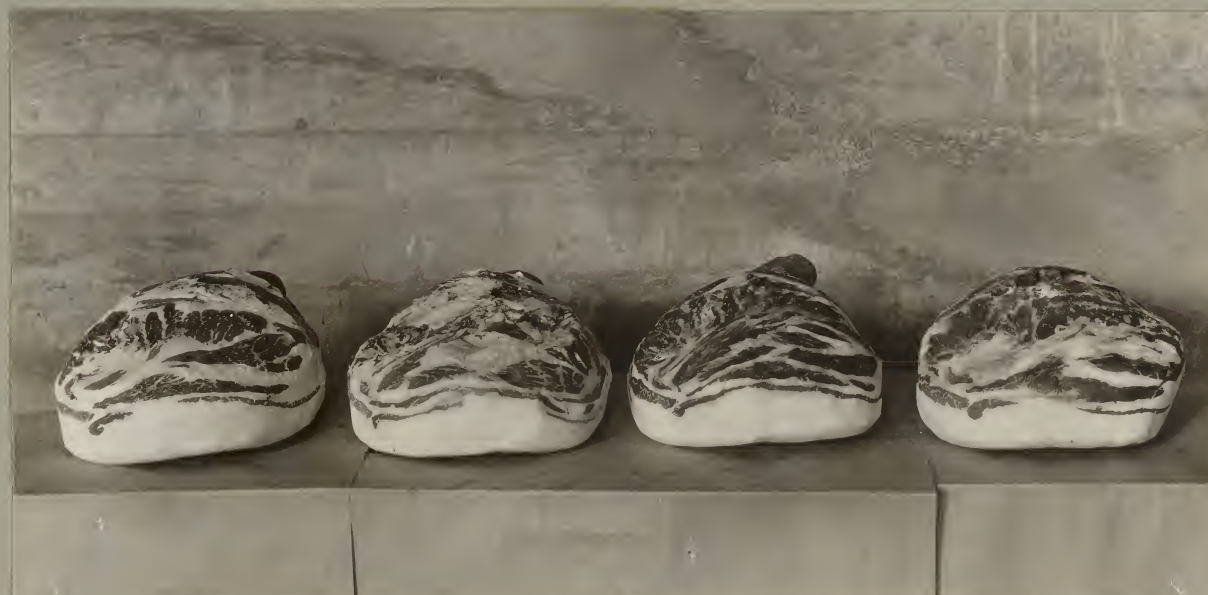
A. H. Form 133 Hogs used in Dried Pressed Potato
 Subject Experiment. One half carcass of
 heaviest hog in each lot. U. S. Experimental
 Farm, Beltsville, Md., November 21, 1916
 (1) Hog No. 76, Check Lot
 Taken by (2) Hog No. 4, Potato meal and tankage
 Place (3) Hog No. 22, Potato meal and oil meal
 Date (4) Hog No. 11, Potato meal and fish meal
 Published in 6845-C
 File No. *Dep. Bull. 596*





6842-C

Hams from hogs used in Dried Pressed
 Subject--Potato Experiment, Heaviest hog in-----
 each lot selected, U. S. Experimental Farm,-----
 Beltsville, Md., November 21, 1916.-----
 (1) Hog No. 76, Check Lot-----
 Taken by--(2) Hog No. 4, Potato meal and tankage-----
 Place--(3) Hog No. 22, Potato meal and oil meal-----
 Date--(4) Hog No. 11, Potato meal and fish meal-----
 Published in-----
 File No. 6842-C Dep. Bulletin 596



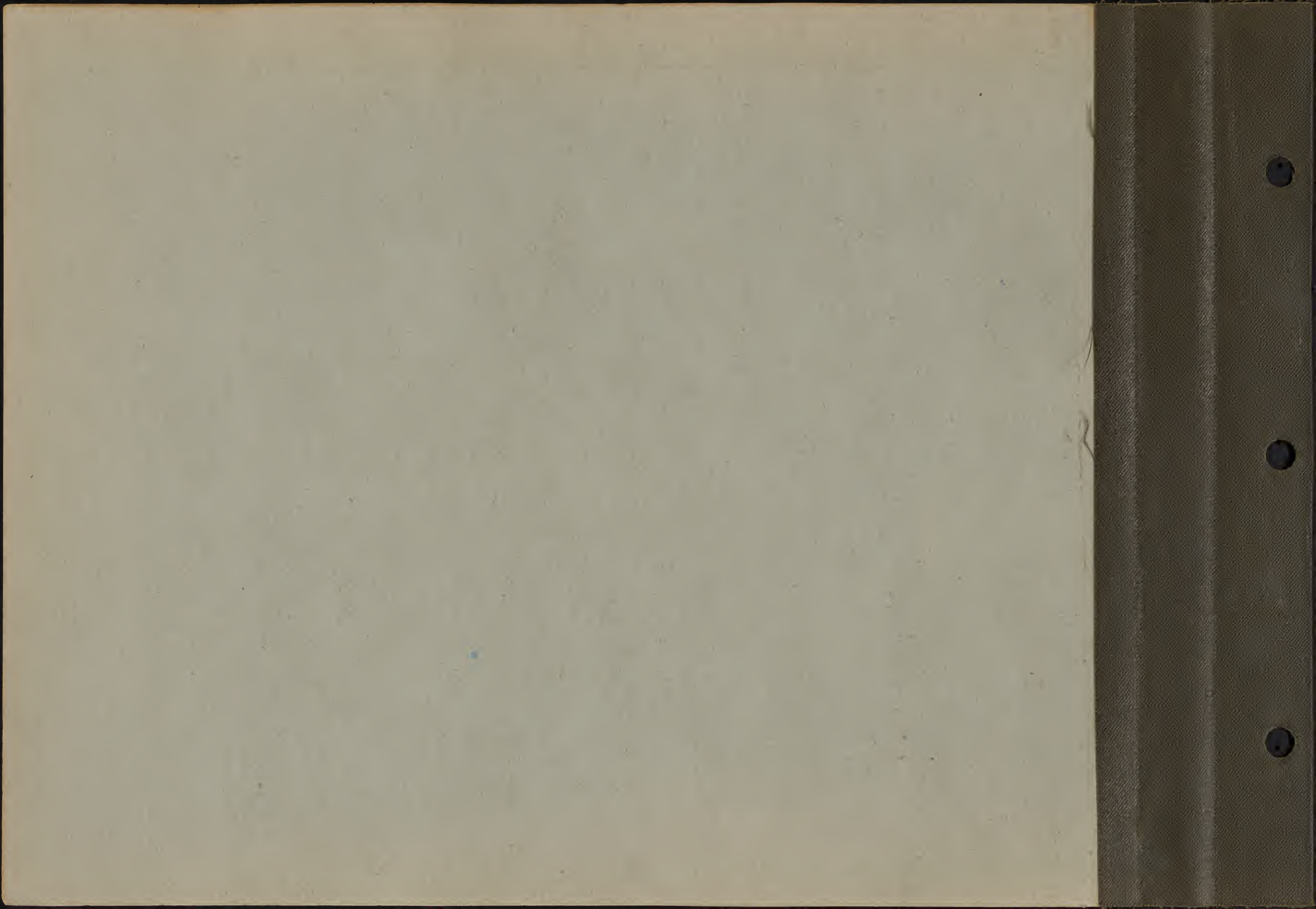
6843-C

Shoulders from hogs used in Dried
 Subject--Pressed Potato Experiment, Heaviest-----
 hog in each lot selected, U. S. Experimental-----
 Farm, Beltsville, Md., November 21, 1916.-----
 (1) Hog No. 76, Check Lot-----
 Taken by--(2) Hog No. 4, Potato meal and tankage-----
 Place--(3) Hog No. 22, Potato meal and oil meal-----
 Date--(4) Hog No. 11, Potato meal and fish meal-----
 Published in-----
 File No. 6843-C Dep. Bull. 596



A. H. Form 133

Loin chops and rib chops from hogs used
 Subject in Dried Pressed Potato Experiment.
 Heaviest hogs selected, U. S. Experimental Farm,
 Beltsville, Md., November 21, 1916.
 (1) Hog No. 76, Check Lot
 Taken by (2) Hog No. 4, Potato meal and tankage
 Place (3) Hog No. 22, Potato meal and oil meal
 Date (4) Hog No. 11, Potato meal and fish meal
 Published in
 File No. 6841-C

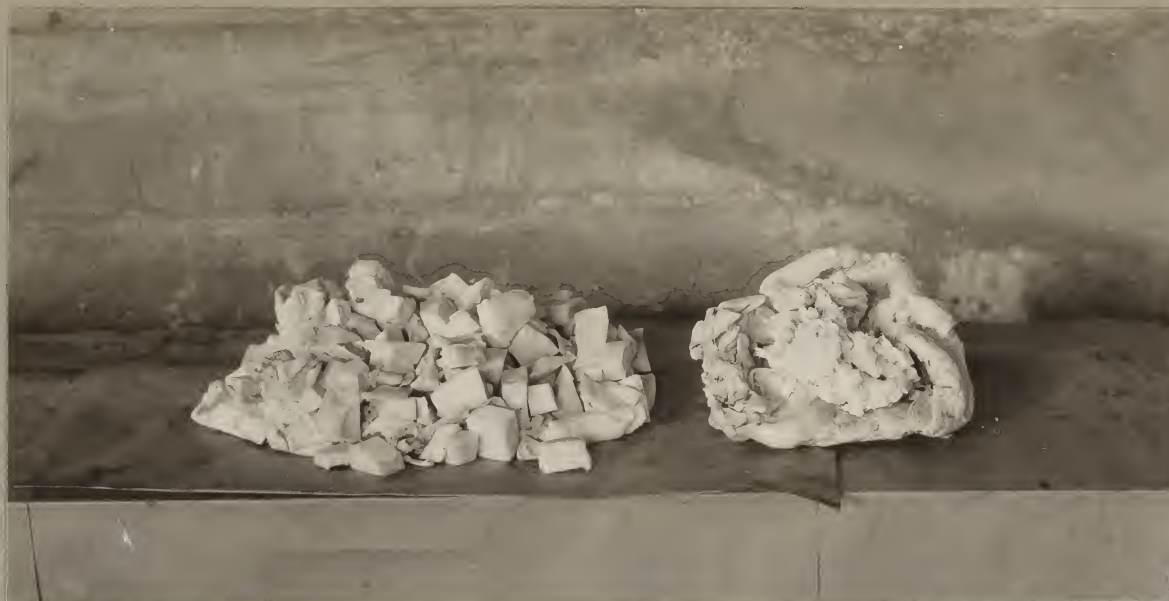




A. H. Form 133

Subject-- Bacon sides from hogs used in Dried
 Pressed Potato Experiment. Heaviest
 hogs selected. U. S. Experimental Farm,
 Beltsville, Md. November 21, 1916.
 Taken by-- (1) Hog No. 76, Check lot
 Place-- (2) Hog No. 4, Potato meal and tankage
 Date-- (3) Hog No. 22, Potato meal and oil meal
 Published in (4) Hog No. 11, Potato meal and fish meal
 File No. 6840- G

Published in Rep. Bull 596



A. H. Form 133

Subject Fat lard trimmings from carcasses of
hogs used in Dried Pressed Potato Experiment,
cut ready to render. Leaf lard as removed
from the carcass.

Taken by _____

Place U. S. Experimental Farm, Beltsville, Md.

Date November 1916

Published in 812 9/13

File No. 6844-C



Carcasses of hogs used in Desiccated Sweet Potato
Experiment, Beltsville Farm, Nov. 3, 1914 to
Jan. 5, 1915. Trial No. 2, Lot No. 3 (Check
Lot), six parts corn, 1 part tankage.

No. 7 -	Dressed weight	310 pounds	86.1%
No. 11 -	"	288 "	85.9%
No. 6 -	"	235 "	72.2%
No. 31 -	"	235 "	83.9%

Neg. No. 4425-C



Carcasses hogs used in Desiccated Sweet Potato Experiment, Beltsville Farm, Nov. 3, 1914 to Jan. 5, 1915. Trial No. 2, Lot No. 3 (Check Lot), six parts corn, 1 part tankage.

No. 7 -	Dressed weight	310 pounds	86.1%
No. 11 -	"	288 "	85.9%
No. 6 -	"	235 "	72.2%
No. 31 -	"	235 "	83.9%

Neg. No. 4426-C



A. H. Form 133.

Subject Carcass of Hog No. 61 used in Desiccated
 Taken by sweet potato experiment, Beltsville Farm
 Place Farm, Nov. 3 to Jan. 5, 1915. Trial
 Date No. 2; Lot 4, 6 parts desiccated sweet
 Published in potato, 1 part tankage. Dressed weight
 File No. 142 lbs. 82.5% 4423-C
 J.B. 913



A. H. Form 133.

Subject Carcass of Hog No. 61 used in Desiccated
 Taken by sweet potato experiment, Beltsville Farm
 Place November 3, 1914 to Jan 5, 1915. Trial
 Date No. 2; Lot 4, 6 parts desiccated sweet
 Published in potato, 1 part tankage. Dressed weight
 File No. 142 lbs. 82.5% 4424-C



A. H. Form 133.

Carcass of Hog No. 58 used in Desiccated
 Subject ~~sweet potato experiment, Beltsville,~~
 Taken by ~~Farm, November 3, 1914 to January 5, 1915~~
 Place ~~Trial No. 2; Lot No. 5, 6 parts desiccated~~
 Date ~~sweet potato, 1 part oil meal. Dressed~~
 Published in ~~weight 214 pounds. 87.25%~~
 File No. ~~4421-C~~



A. H. Form 133.

Carcass of Hog No. 58 used in Desic-
 Subject ~~cated sweet potato experiment, Beltsville~~
 Taken by ~~Farm, November 3, 1914 to January 5, 1915~~
 Place ~~Trial No. 2; Lot No. 5, 6 parts desiccated~~
 Date ~~sweet potato, 1 part oil meal. Dressed~~
 Published in ~~weight 214 pounds. 87.3%~~
 File No. ~~4422-C~~



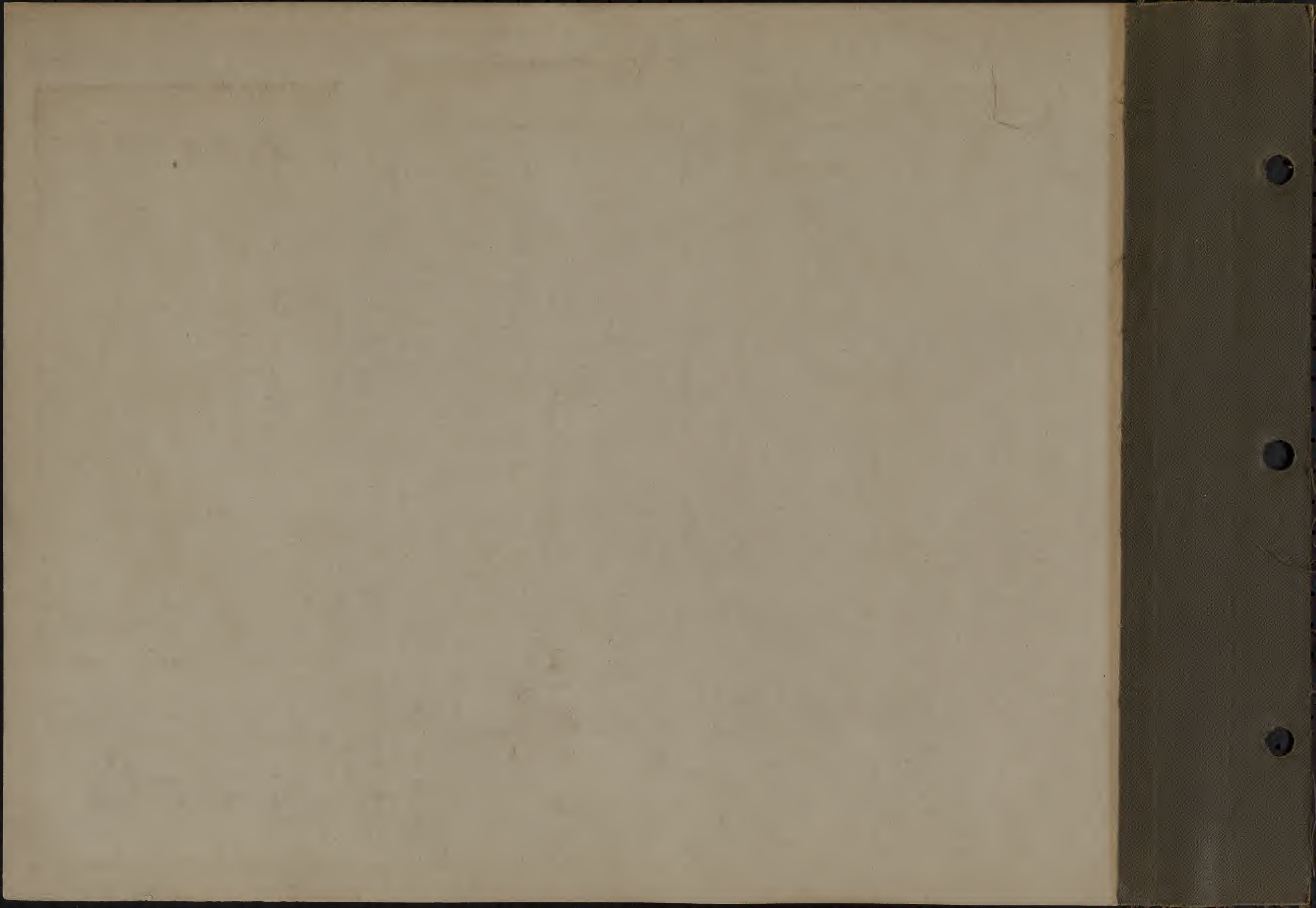
A. H. Form 133.

Subject Carcass of Hog. No. 7 used in Desiccated
 Taken by sweet potato experiment, Beltsville
 Farm, Nov. 3, 1914 to Jan. 5, 1915.
 Place Trial No. 2; Lot No. 3 (Check Lot) 6
 Date parts corn, 1 part tankage. Dressed
 Published in weight 310 pounds. 86.1% dressed.
 File No. 4419-C



A. H. Form 133.

Subject Carcass of Hog No. 7 used in Desiccated
 Taken by sweet potato experiment, Beltsville Farm
 Nov. 3, 1914 to Jan. 5, 1915. Trial No. 2
 Place Lot No. 3 (Check Lot) 6 parts corn, 1 part
 Date tankage. Dressed weight 310 pounds.
 Published in 86.1% dressed.
 File No. 4420-C





H. Form 133

Subject Dressed Carcass, Hog No. 26, Lot I
 Ground velvet bean experiment, U. S. Experi-
 mental Farm. Ration: Ground velvet beans
 alone.
 Taken by _____
 Place Beltsville, Md.
 Date April 18, 1918
 Published in _____
 File No. 8445-C



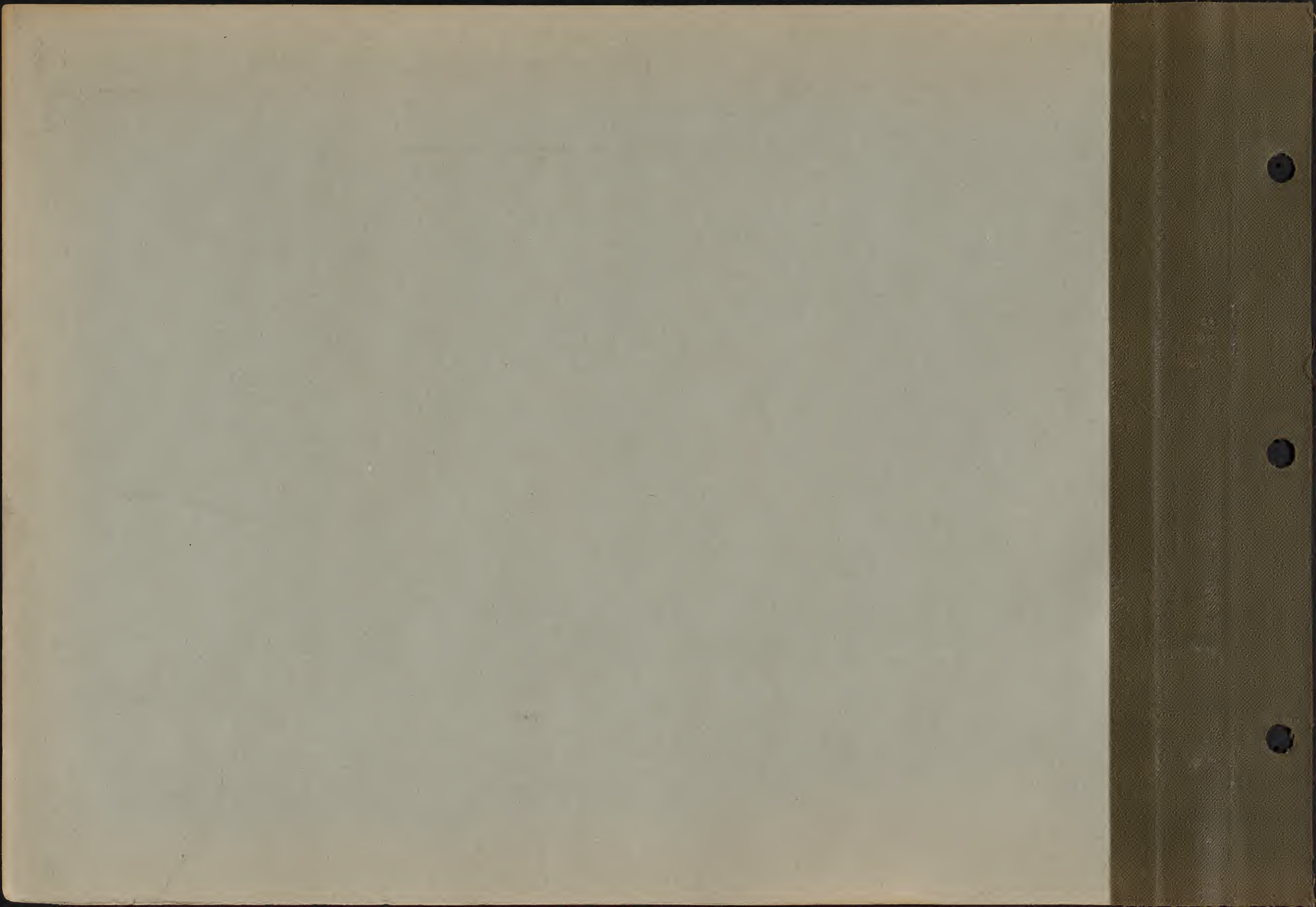
H. Form 133

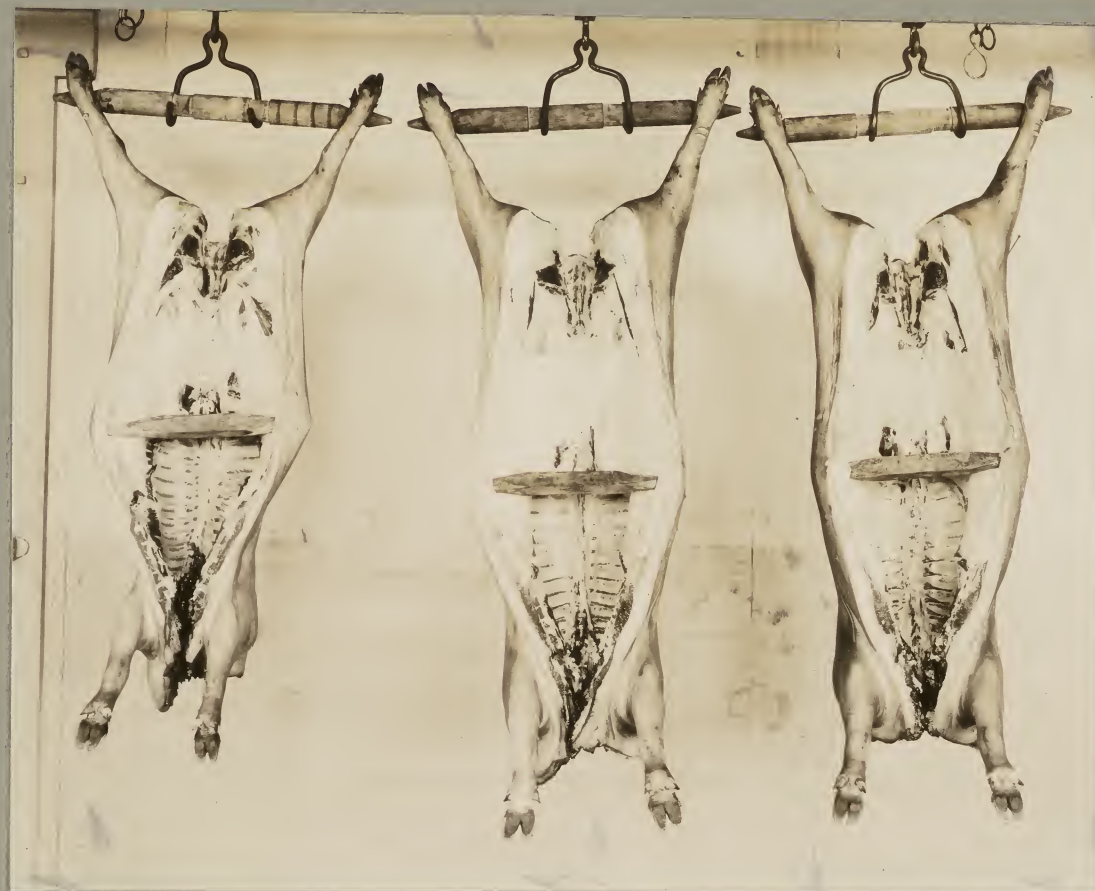
Subject Dressed carcass, Hog No. 76, Lot II
 Ground velvet bean experiment, U. S. Experi-
 mental Farm. Ration: Ground velvet beans
 and shell corn.
 Taken by _____
 Place Beltsville, Md.
 Date April 18, 1918
 Published in _____
 File No. 8446-C



H. Form 133

Subject Dressed Carcass, Hog No. 17, Lot III
 Ground Velvet bean experiment, U. S.
 Experimental Farm. Ration: Ground velvet
 beans, shell corn middlings and tankage
 Taken by _____
 Place Beltsville, Md.
 Date April 18, 1918
 Published in _____
 File No. 8450-C





A. H. Form 133

Subject... Dressed carcasses of hogs in Lots
... I, II and III, reading from left to right:
... Ground velvet bean experiment, U. S.
... Experimental Farm
Taken by
Place... Beltsville, Md.
Date... April 18, 1918
Published in
File No. ... 8447-C



A. H. Form 133

Subject: Three hogs on the scraping bench with
the hair and scurf removed.

Taken by _____

Place Beltsville abbatoir

Date 1919

Published in _____

File No. 15369-B Slide No. _____



A. H. Form 133

Subject: Three hogs on the scraping bench, showing
the three stages of scraping.

Taken by _____

Place Beltsville abbatoir

Date 1919

Published in _____

File No. 11006-C Slide No. _____



H. Form 133

Subject: Hog partly split showing the working
of the spreader.

Taken by

Place Beltsville abbatoir

Date 1919

Published in

File No. 11004-C Slide No.



H. Form 133

Subject: Hog carcass split but not separated.

Taken by

Place Beltsville abbatoir

Date 1919

Published in

File No. 11007-C Slide No.



H. Form 133

Subject: Hog carcass separated showing how one
half is released

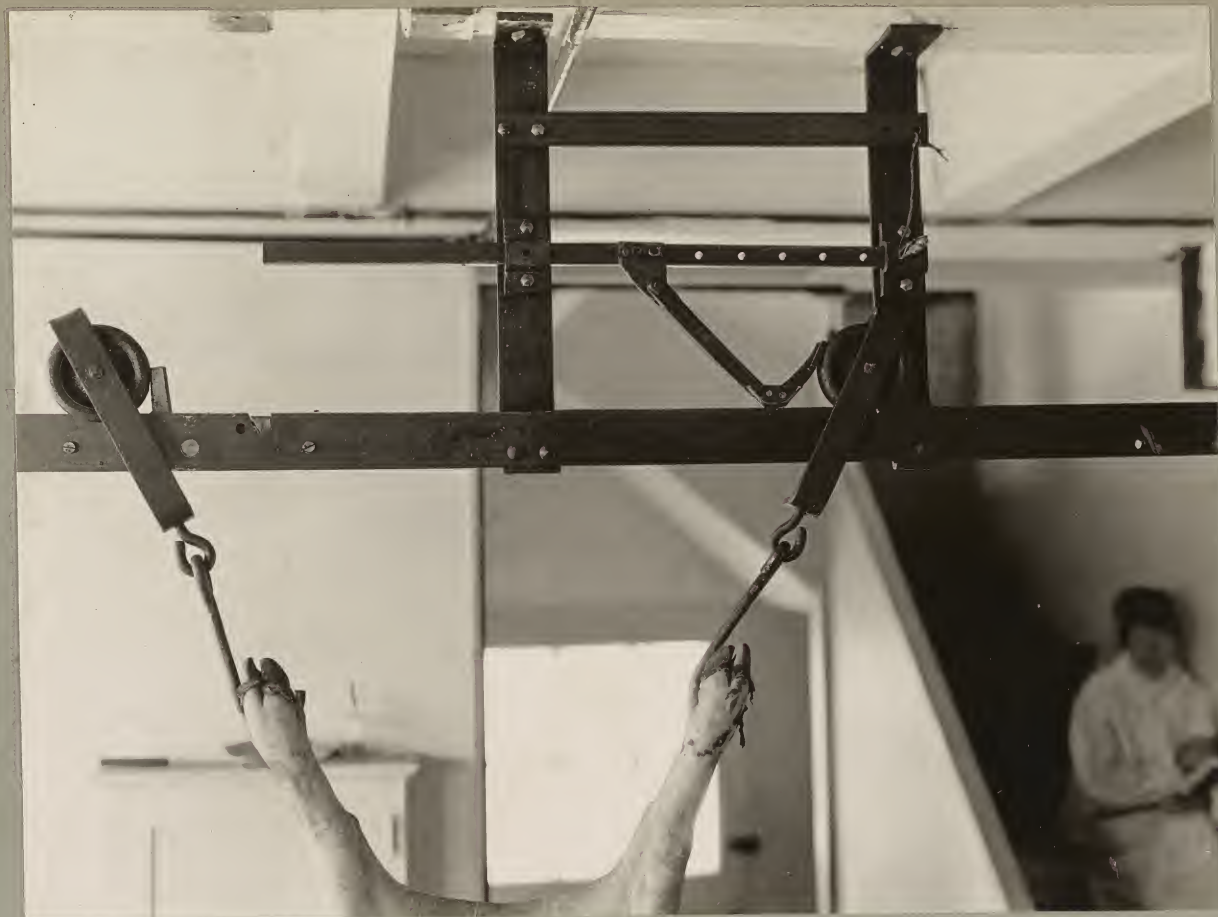
Taken by

Place Beltsville abbatoir

Date 1919

Published in

File No. 11005-C Slide No.



A. H. Form 133

Subject: Hog carcass spreader

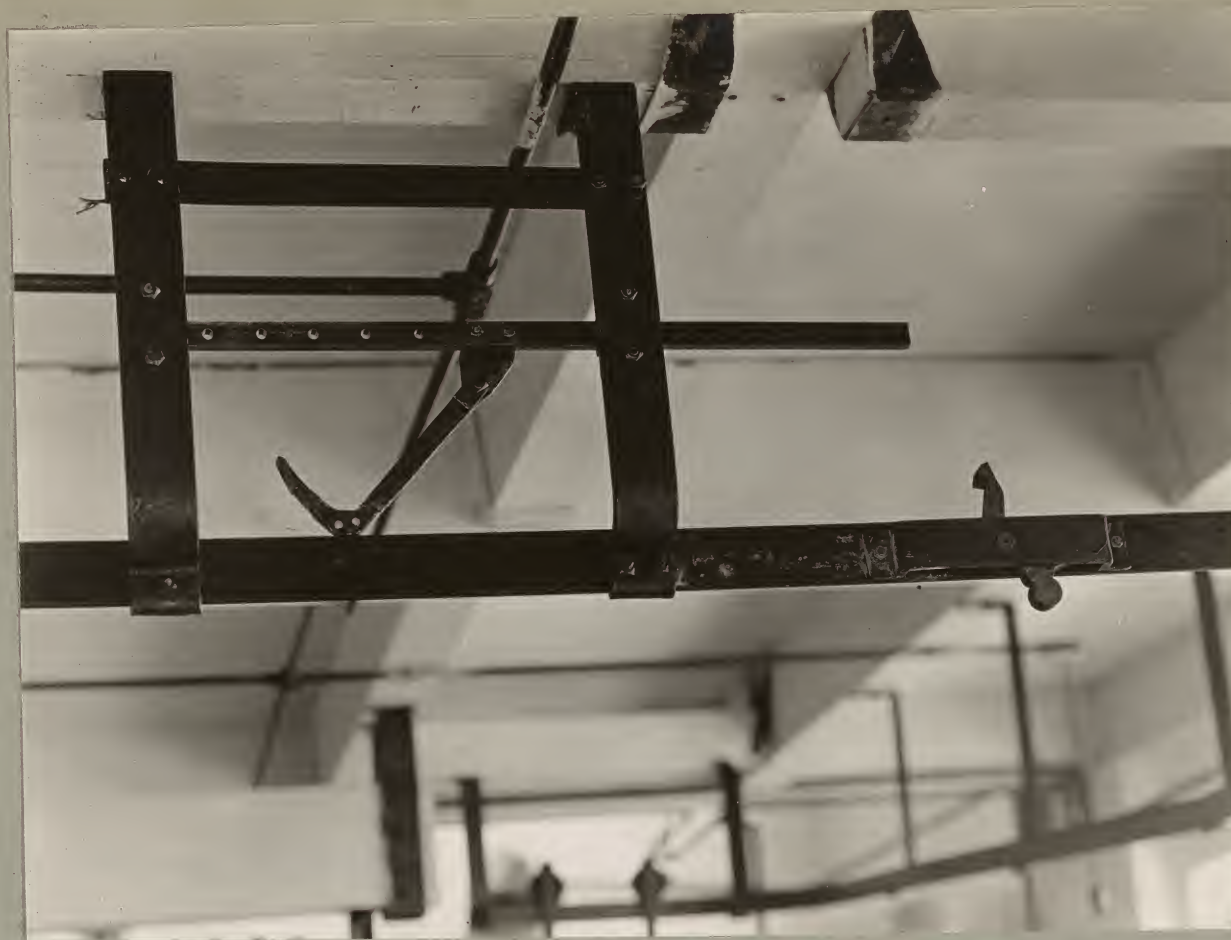
Taken by

Place Beltsville abbatoir

Date 1919

Published in

File No. 11001-C Slide No.



A. H. Form 133

Subject: Spreader for hog carcass

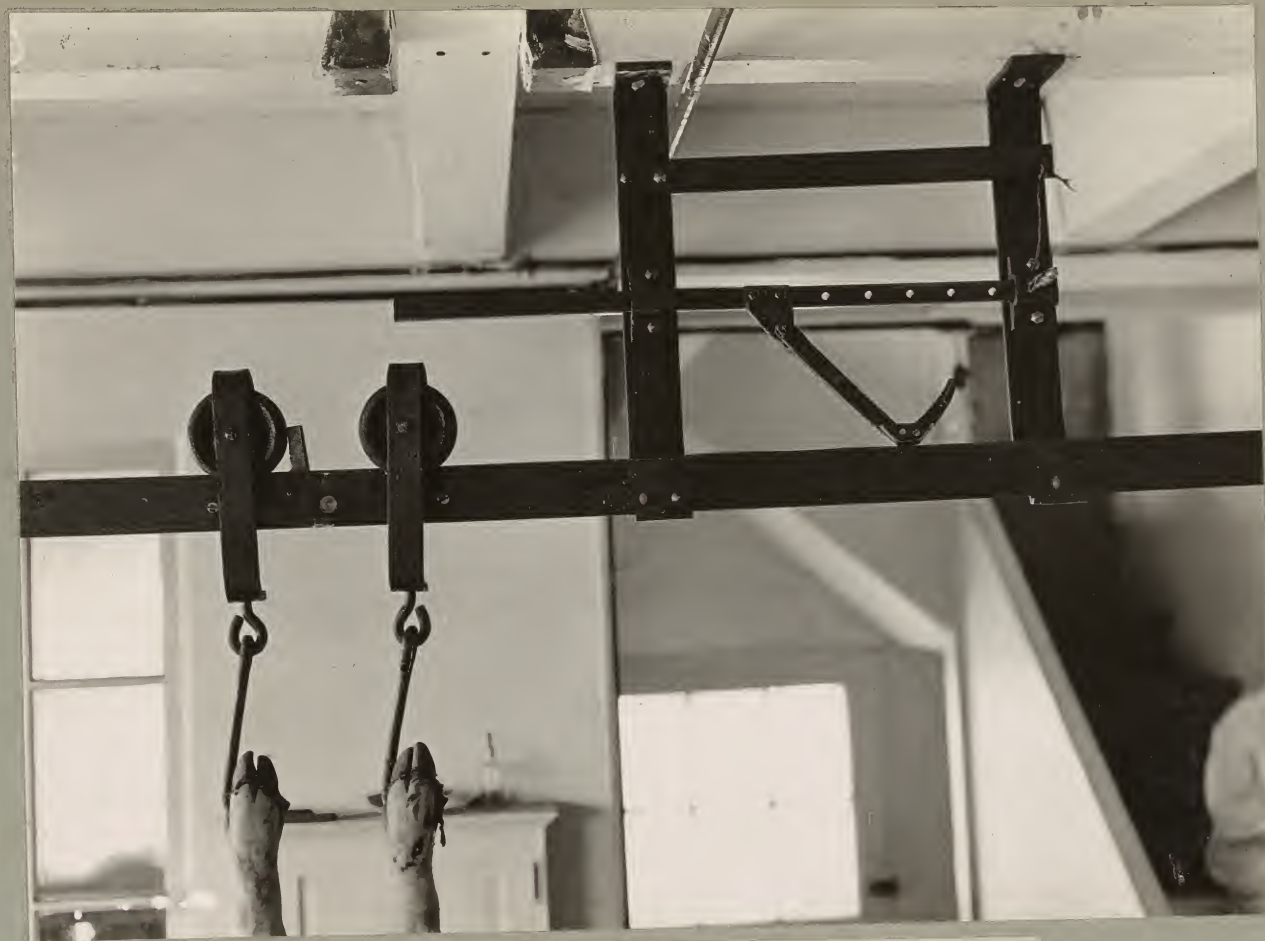
Taken by _____

Place Beltsville Farm

Date 1919

Published in _____

File No. 11006-C Slide No. _____



A. H. Form 133

Subject: Hog carcass just being put on the
spreader

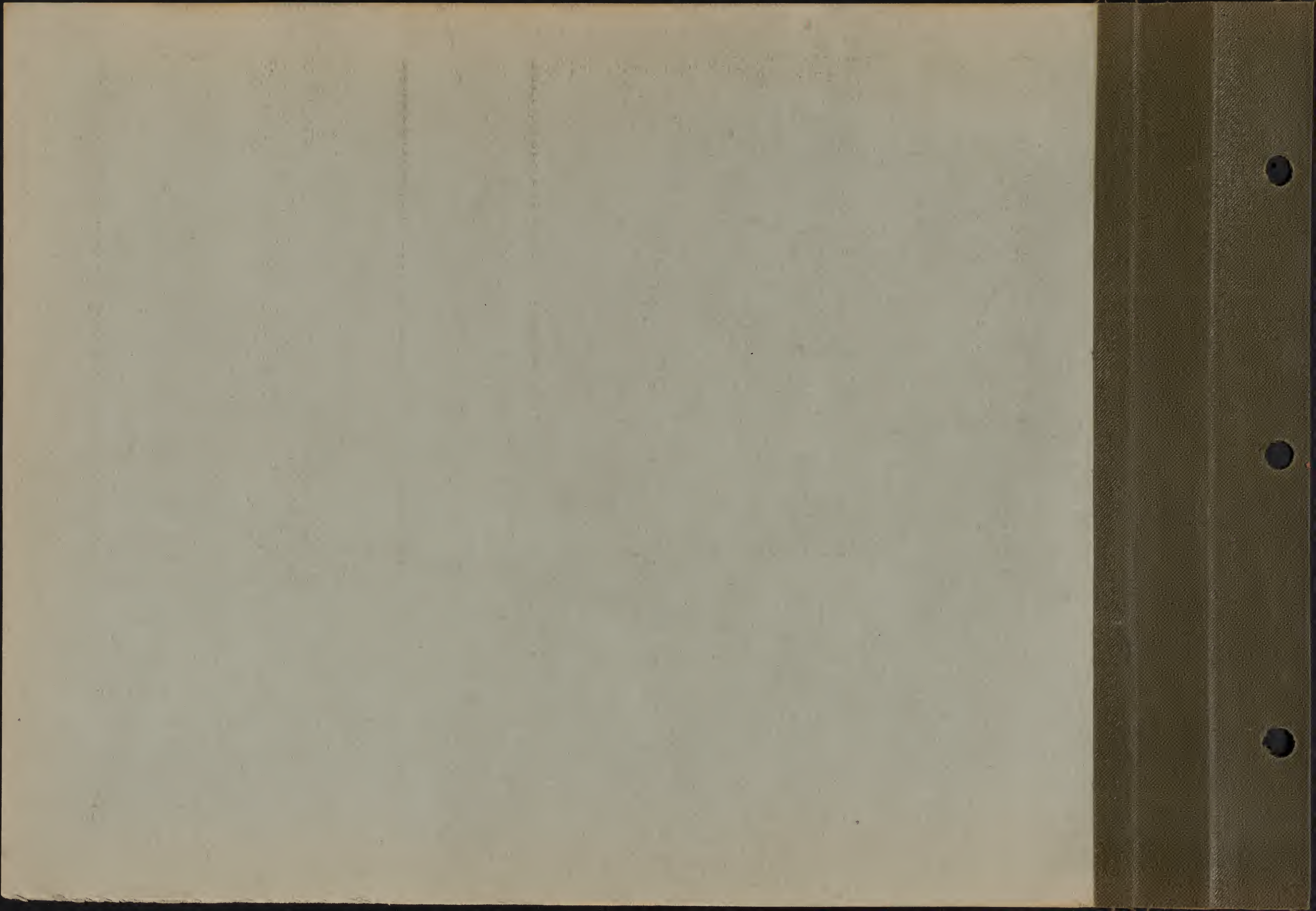
Taken by

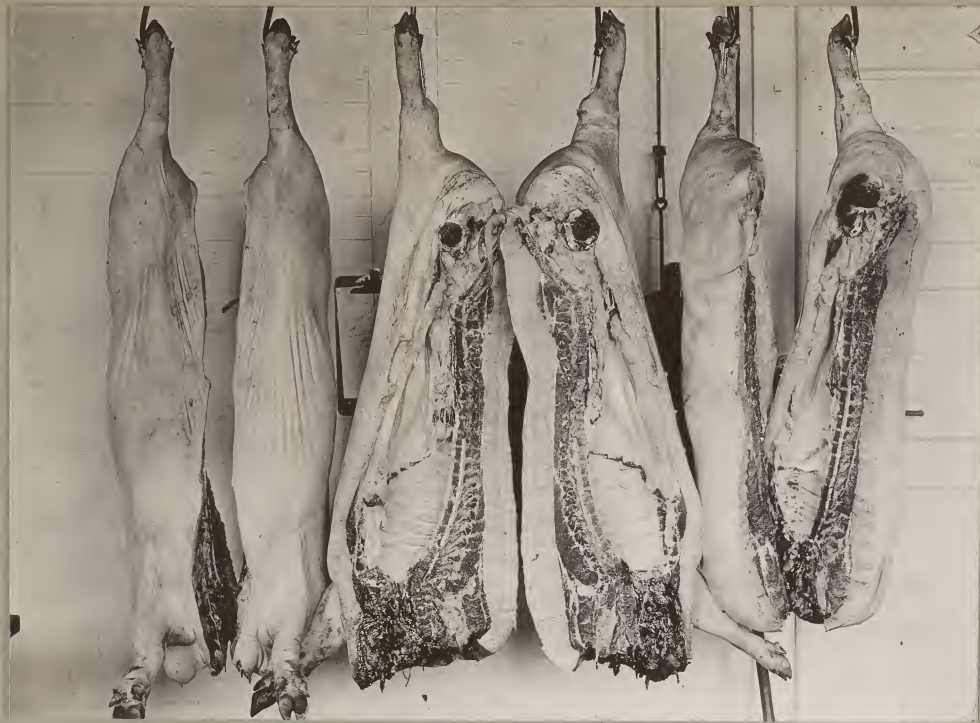
Place Beltsville abbatoir

Date 1919

Published in

File No. 11002-C Slide No.





A. H. Form 133

Subject: Well dressed carcasses hanging on a rail

Taken by _____

Place Beltsville abbatoir

Date 1919

Published in _____

File No. 15366-B Slide No. _____



A. H. Form 133

Subject: Dressed hog at Beltsville abbatoir

Taken by _____

Place _____

Date 1919

Published in _____

File No. 15370-B Slide No. _____



A. H. Form 133

Subject: Hogs hanging on the bleeding rail

Taken by

Place Beltsville abbatoir

Date 1919

Published in

File No. 15367-B Slide No.



A. H. Form 133

Subject: Removing the vicera from hog carcass

Taken by

Place Beltsville abbatoir

Date 1919

Published in

File No. 15368-B Slide No.



A. H. Form 133.

Subject Carcasses of hogs raised at
Taken by Experimental Farm, Beltsville, Md
Place
Date
Published in
File No. 5090-A



A. H. Form 133.

Subject Dressed Hogs raised by Kansas Experiment
Taken by Station. 60 lb. hog was raised on corn
Place alone; 250 lb. hog was raised on corn
Date and alfalfa.
Published in
File No. 3850-C Slide No. 518 See Neg? 3851-C



A. H. Form 133

Subject: Dressed hogs raised at Kansas Experiment
Station. 1910 raised on corn alone. 1929
 Taken by raised on corn and a protein supplement
 Place _____
 Date _____
 Published in _____
 File No. 7391-C Slide No. _____



A. H. Form 133.

Subject Tamworths killed at the Westview

Taken by Stock Farm, Winston Salem, N. C.

Place

Date 1915

Published in

File No. 8414-B Slide No. 520



A. H. Form 133.

Subject Dressed Hogs, showing cross section. Raised
Taken by by Kansas Experiment Station. No. 1010
Place was raised on corn alone. No. 1020 was
Date raised on corn and alfalfa.
Published in
File No. 3851-C Slide No. 519 (See 3850-C)



A. H. Form 133

Subject Cutting off a full cut head

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date February 29, 1928.

Published in _____

File No. 34240-B

Slide No. _____



A. H. Form 133

Subject Cutting off a 3 rib shoulder

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date February 29, 1928.

Published in _____

File No. 34241-B

Slide No. _____



A. H. Form 133

Subject Sawing the ribs in the cutting of
loin from belly

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Feb. 29, 1928.

Published in _____

File No. 34242-B

Slide No. _____



A. H. Form 133

Subject Cutting the loin from the belly

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Feb. 29, 1928.

Published in _____

File No. 34243-B

Slide No. _____



A. H. Form 133

Subject Removing spare ribs from bacon strip

Taken by W. A. Stenhouse

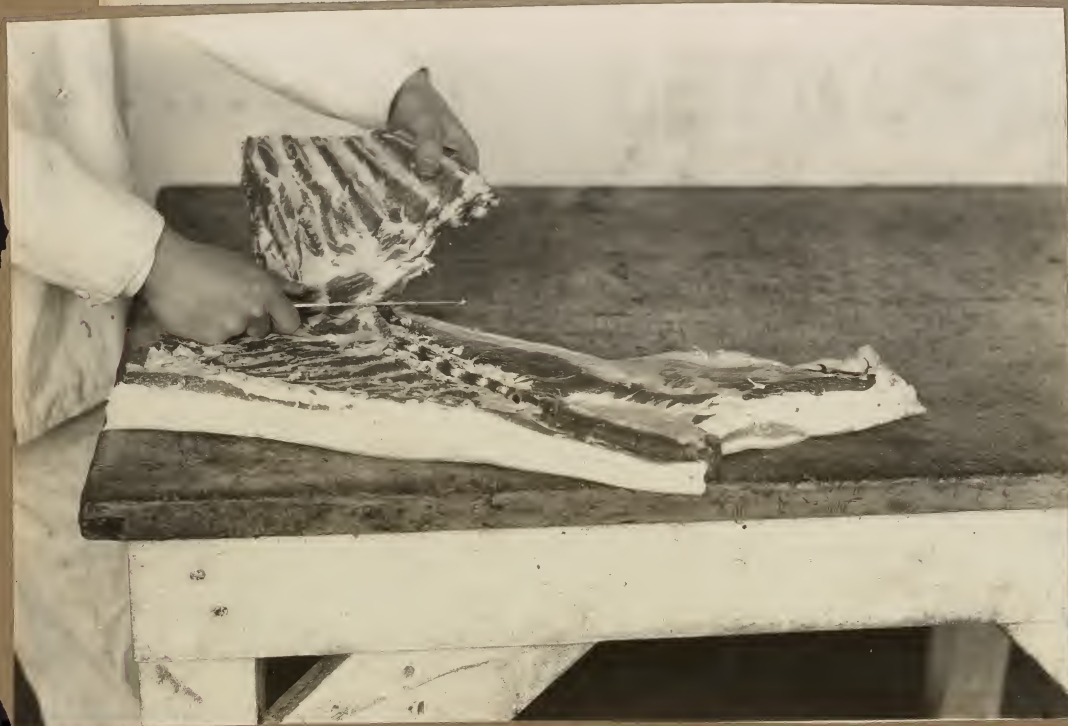
Place Beltsville, Md.

Date February, 29, 1928.

Published in _____

File No. 34244-B

Slide No. _____



A. H. Form 133

Subject Removing spare ribs from bacon strip

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date February 29, 1928.

Published in 213.15.07

File No. 34245-B

Slide No. _____



A. H. Form 133
Subject Removing kidney fat from loin

Taken by W. A. Stenhouse
Place Beltsville, Md.
Date February 29, 1928.
Published in _____
File No. 34246-B
Slide No. _____

GOVERNMENT PRINTING OFFICE



A. H. Form 133
Subject Removing back fat from loin, no. 1

Taken by W. A. Stenhouse
Place Beltsville, Md.
Date February 29, 1928.
Published in _____
File No. 34247-B
Slide No. _____



A. H. Form 133
Subject Removing back fat from loin, no. 2

Taken by W. A. Stenhouse
Place Beltsville, Md.
Date February 29, 1928.
Published in _____
File No. 34248-B
Slide No. _____



A. H. Form 133
 Subject Rough and trimmed loin
 Taken by W. A. Stenhouse
 Place Beltsville, Md.
 Date February 29, 1928.
 Published in _____
 File No. 34249-B
 Slide No. _____

GOVERNMENT PRINTING OFFICE



A. H. Form 133
 Subject Cutting pork chops from the loin
 Taken by W. A. Stenhouse
 Place Beltsville, Md.
 Date February 29, 1928.
 Published in _____
 File No. 34250-B
 Slide No. _____



A. H. Form 133
 Subject Cutting off the ham
 Taken by W. A. Stenhouse
 Place Beltsville, Md.
 Date Feb. 29, 1928.
 Published in _____
 File No. 34251-B
 Slide No. _____



A. H. Form 133

Subject Trimming the ham.

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date February 29, 1928.

Published in _____

File No. 34252-B

Slide No. _____



A. H. Form 133

Subject Trimming the shoulder

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Feb. 29, 1928.

Published in _____

File No. 34253-B

Slide No. _____



A. H. Form 133

Subject Removing shoulder ribs from shoulder

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Feb. 29, 1928.

Published in _____

File No. 34254-B

Slide No. _____



A. H. Form 133

Subject Pulling the leaf fat

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date February 29, 1928

Published in

File No. 34255-B

Slide No.



A. H. Form 133

Subject First step in boning the head

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date February 29, 1928

Published in

File No. 34257-B

Slide No.



A. H. Form 133

Subject Boston butt, picnic shoulder and trimmings

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date February 29, 1928

Published in

File No. 34256-B

Slide No.



A. H. Form 133
Subject Untrimmed cuts from hog carcass

Taken by W. A. Stenhouse
Place Beltsville, Md.
Date February 29, 1928.
Published in _____
File No. 34258-B
Slide No. _____



A. H. Form 133
Subject Trimmed cuts of hog carcass

Taken by W. A. Stenhouse
Place Beltsville, Md.
Date February 29, 1928.
Published in _____
File No. 34259-B
Slide No. _____

GOVERNMENT PRINTING OFFICE



A. H. Form 133
 Subject Removing skin from lard trimmings, no. 2
 Taken by W. A. Stenhouse
 Place Beltsville, Md.
 Date February 29, 1928.
 Published in _____
 File No. 34260-B
 Slide No. _____



A. H. Form 133
 Subject Removing skin from lard trimmings, no. 1
 Taken by W. A. Stenhouse
 Place Beltsville, Md.
 Date February 29, 1928.
 Published in _____
 File No. 34261-B
 Slide No. _____



A. H. Form 133
 Subject hog carcass for demonstration
 (Penn. Swine Breeders meeting)

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Aug. 5, 1927.

Published in _____

File No. 24815-C

Slide No. _____



A. H. Form 133
 Subject The head removed from the carcass
 (Penn. Swine Breeders meeting)

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Aug. 5, 1927.

Published in _____

File No. 24806-C

Slide No. _____



A. H. Form 133

Subject The head cut

(Penn. Swine Breeders meeting)

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Aug. 5, 1927.

Published in _____

File No. 24807-C

Slide No. _____



A. H. Form 133

Subject Cut off the feet through the joint

(Penn. Swine Breeders meeting)

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Aug. 5, 1927.

Published in _____

File No. 24810-C

Slide No. _____

GOVERNMENT PRINTING OFFICE



A. H. Form 133
 Subject How to cut a square topped ham
 (Penn. Swine Breeders meeting)
 Taken by W. A. Stenhouse
 Place Beltsville, Md.
 Date Aug. 5, 1927.
 Published in _____
 File No. 24812-C
 Slide No. _____



A. H. Form 133
 Subject A trimmed square topped ham
 (Pennsylvania Swine Breeders meeting)
 Taken by W. A. Stenhouse
 Place Beltsville, Md.
 Date Aug. 5, 1927.
 Published in _____
 File No. 24802-C
 Slide No. _____



A. H. Form 133
 Subject Dividing the bacon strip from the loin
 --(Penn. Swine Breeders meeting)
 Taken by W. A. Stenhouse
 Place Beltsville, Md.
 Date Aug. 5, 1927.
 Published in _____
 File No. 24814-C
 Slide No. _____



A. H. Form 133
 Subject A trimmed bacon strip
 --(Pennsylvania Swine Breeders meeting)
 Taken by W. A. Stenhouse
 Place Beltsville, Md.
 Date Aug. 5, 1927.
 Published in _____
 File No. 24803-C
 Slide No. _____



A. H. Form 133

Subject An untrimmed 3 rib shoulder
 (Penn. Swine Breeders meeting)

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Aug. 5, 1927.

Published in _____

File No. 24811-C

Slide No. _____



A. H. Form 133

Subject A trimmed 3-rib shoulder
 (Penn. Swine Breeders meeting)

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Aug. 5, 1927.

Published in _____

File No. 24813-C

Slide No. _____



A. H. Form 133

Subject The pork loin
 (Penn. Swine Breeders meeting)

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Aug. 5, 1927.

Published in _____

File No. 24805-C

Slide No. _____



A. H. Form 133

Subject Pork loin, inside view
 (Pennsy. Swine Breeders meeting)

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Aug. 5, 1927.

Published in _____

File No. 24804-C

Slide No. _____

GOVERNMENT PRINTING OFFICE



A. H. Form 133

Subject The pork tenderloin
 (Penn. Swine Breeders meeting)

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Aug. 5, 1927.

Published in _____

File No. 24809-C

Slide No. _____



A. H. Form 133

Subject Removing the skin from the lard
 (Penn. Swine Breeders meeting)

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date Aug. 5, 1927.

Published in _____

File No. 24808-C

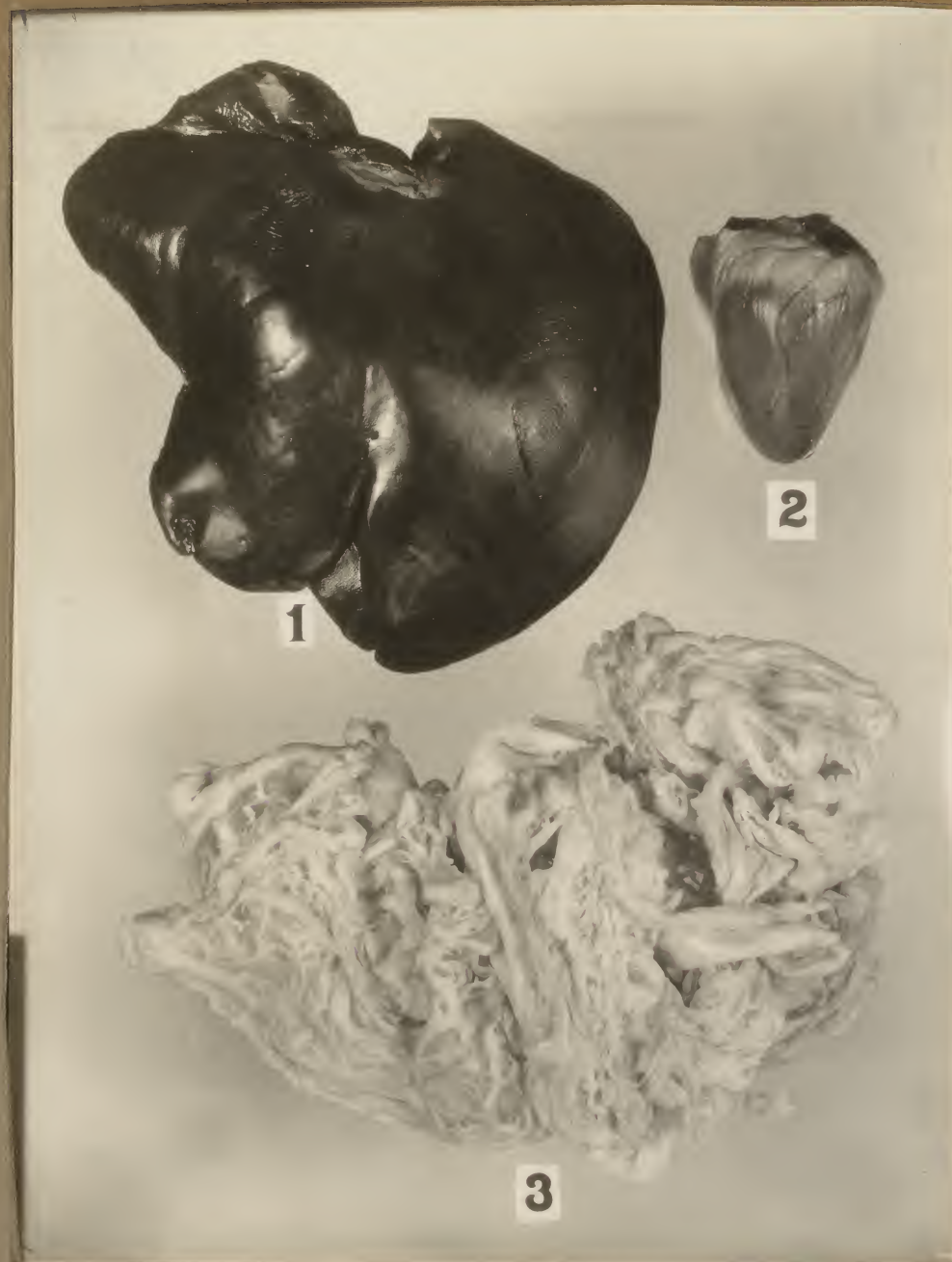
Slide No. _____



A. H. Form 133
 Subject Pennsylvania Swine breeders and their
families on their tour to U. S. Experiment
Taken by Farm, Beltsville, Md.
 Place _____
 Date Aug. 5, 1927.
 Published in _____
 File No. 24801-C
 Slide No. _____



A. H. Form 133
 Subject Pennsylvania Swine breeders at lunch
in the woods at the hog dept.
 Taken by W. A. Stanhouse
 Place Beltsville, Md.
 Date Aug. 5, 1927.
 Published in _____
 File No. 24799-C
 Slide No. _____



A. H. Form 133
Subject Liver, heart and ^{some fat} sweet bread of pig
Taken by W. A. Stenhouse
Place Beltsville, Md.
Date January, 1928.
Published in _____
File No. 25013-C
Slide No. _____



A. H. Form 133.

Subject ... Showing method in general use in Georgia
Taken by in cutting up meat. This shows an unattrac
Place ... tive and unprofitable way of cutting meat
Date ... for curing and for market purposes.
Published in 8/2 1907
File No. 3852-C



A. H. Form 133.

Subject First prize ham
 Taken by Farmers Ham and Bacon Show
 Place Columbia, Missouri
 Date 1913
 Published in
 File No. 7475-B Slide No. 501



A. H. Form 133.

Subject Prize Hams - Farmers' Ham and Bacon Show
 Taken by
 Place Columbia, Missouri
 Date 1913
 Published in
 File No. 7473-B Slide No. 509



A. H. Form 133

Subject: The shoulder cuts and trimmings.

Taken by.....

Place.....

Date.....

Published in.....

File No. 13387-C Slide No.



A. H. Form 133

Subject: Untrimmed loin, trimmed loin and loin trimmings.

Taken by.....

Place.....

Date.....

Published in.....

File No. 7499-B Slide No.



A. H. Form 133

Subject: The shoulder cuts and trimmings.

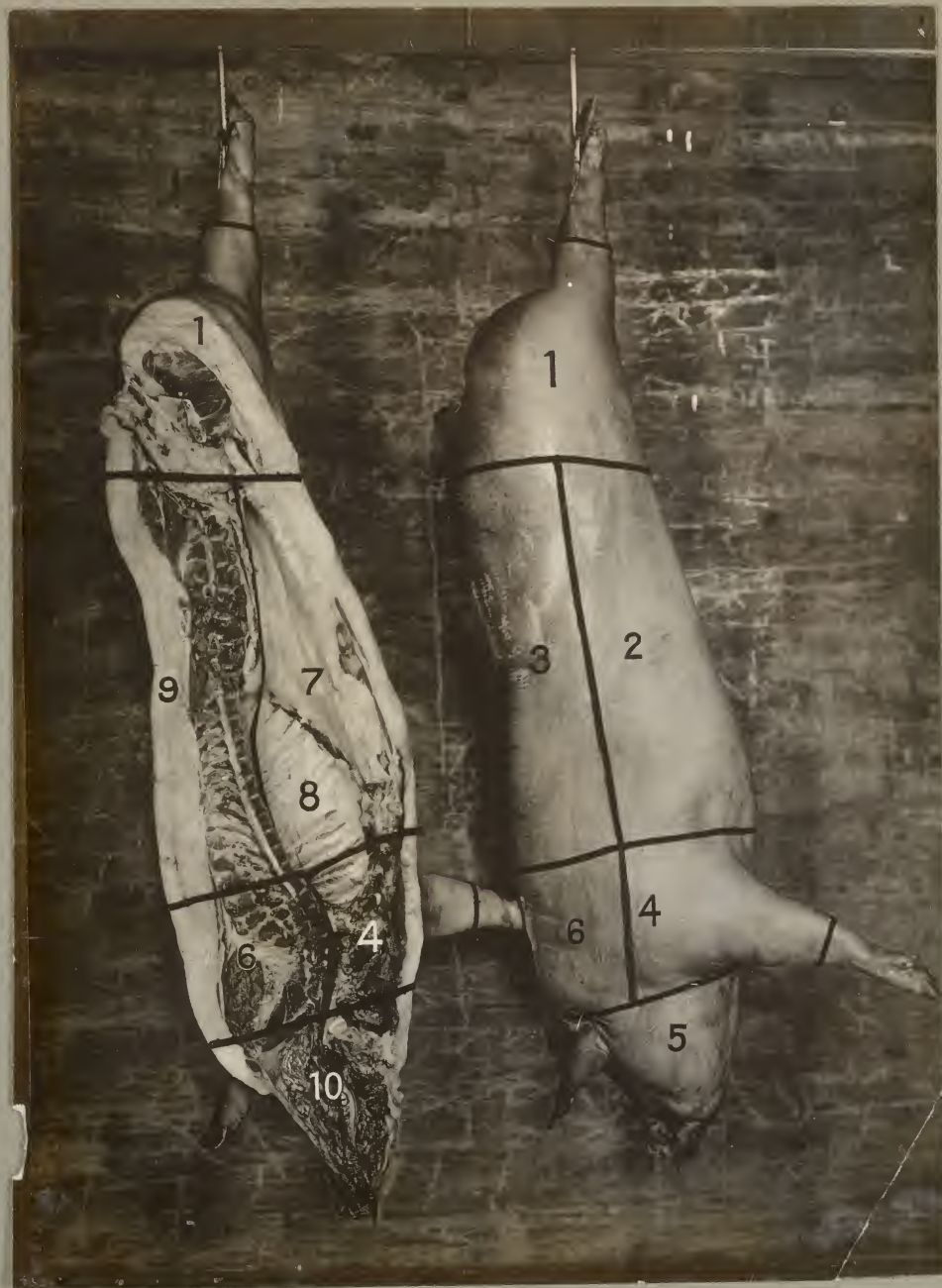
Taken by.....

Place.....

Date.....

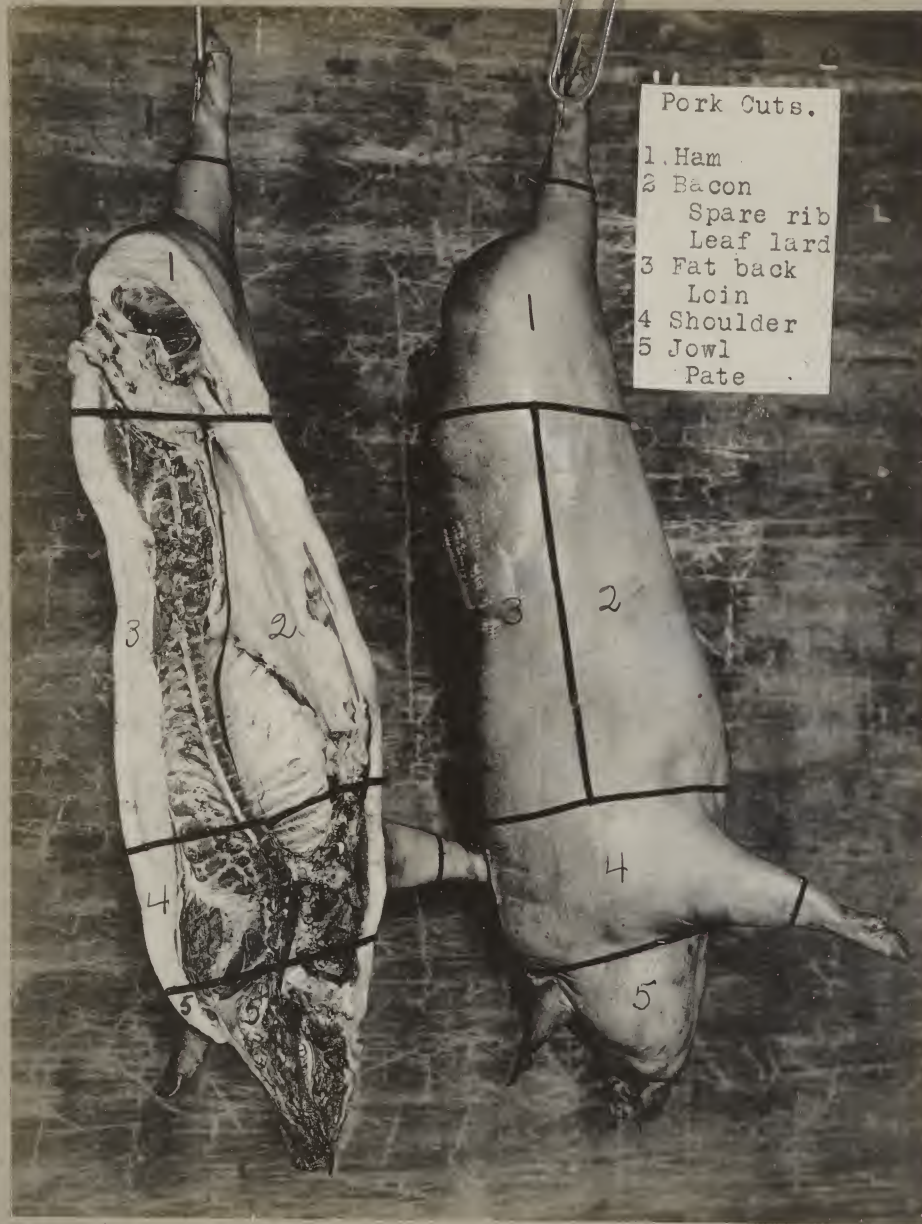
Published in.....

File No. 13382-C Slide No.



A. H. Form 133.

Subject Pork Cuts
Taken by _____
Place _____
Date 1915
Published in 8. 9. 13
File No. 5081-C



A. H. Form 133.

Subject Pork Cuts
 Taken by
 Place Missouri Experiment Station
 Date 1914
 Published in
 File No. 3812-C Slide No. 516

Can wing of head part

3
13
3787
100000
= 6
until #35

~~3637~~
3/20/29



5
3787813
auth #5
owner carcass

Auth = 4

3/20/29



+

37874B
same carcass
auth #1 #3

~~3-6-29~~

3/26/29



2

37875 B
pure carcass
Auth #2
Auth = 1
~~367~~

3/26/29



3/26/29

3787713
Ant #4
same canoe
5



Even morning of last part

3
37876B
pure carcass
auth #3 = 6

~~3629~~
3/26/29



A. H. Form 133
 Subject Swine Experiment- Cooperative, Johns
Hopkins-Animal Husbandry Div.
 Taken by W. A. Stenhouse
 Place _____
 Date March 26, 1928.
 Published in (10 $\frac{1}{2}$ ft. from 7.8" lens)
 File No. 34289-B
 Slide No. _____



A. H. Form 133
 Subject Swine experiment- Coonerative John Hopkins
and Animal Husbandry Div.
 Taken by W. A. Stenhouse
 Place _____
 Date March 26, 1928.
 Published in _____
 File No. 34289-B
 Slide No. (10 $\frac{1}{2}$ ft. from 7.8" lens)



A. H. Form 133
Subject Maryland hog carcasses.

Taken by W. A. Stenhouse

Place _____
Date March 26, 1928.

Published in (10 $\frac{1}{2}$ ft. from 7.8 in. lens)

File No. 34283-B

Slide No. _____



A. H. Form 133
Subject Hog carcasses of 6 P.C. Barrows fed
by University of Maryland for "Md. Cured Ham
Taken by W.A. Stenhouse Project".
Place _____
Date Dec. 8, 1927.
Published in _____
File No. 34082-B
Slide No. _____



A. H. Form 133

Subject Chops from 1 side of pork

Taken by W. A. Stenhouse

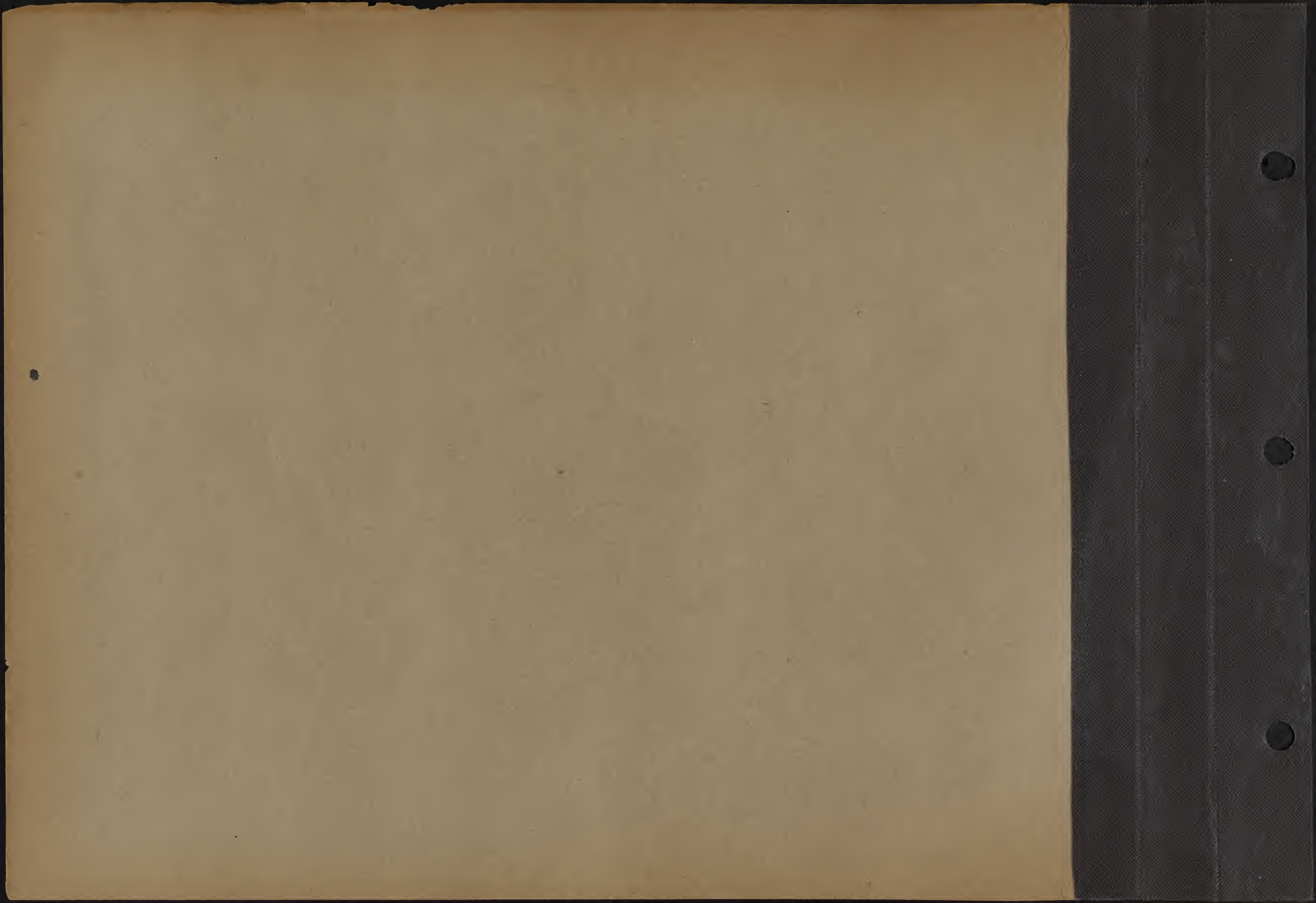
Place Beltsville, Md.

Date Feb. 29, 1928.

Published in _____

File No. 2509-C

Slide No. _____





A. H. Form 133

Subject Negro meat exhibit. Result of
one lecture to 200 farmers in May 1916
576 hams

Taken by _____
Place Fort Valley, Ga.
Date February 2, 1917
Published in _____
File No. 7401-C Slide No. 523



A. H. Form 133

Subject... Shoulders cured in brine made according
to formula at bottom of page 16, F. B. 913
Weight 250.5 lbs., 10 shoulders, at beginning
of experiment -- "packing meat in sand"
Taken by _____
Place... Beltsville, Md.
Date... April 18, 1918
Published in _____
File No. 8448-C



A. H. Form 133

Subject... Hams cured in brine made according
to formula at bottom of page 16, F. B. 913
Weight 256.5 for ten hams at beginning of
experiment "Packing meat in Sand"
Taken by _____
Place... Beltsville, Md.
Date... April 18, 1918
Published in _____
File No. 8449-C



A. H. Form 133.

Subject Meat in smoke room, Valdosta, Georgia
Taken by Valdosta Lighting and Ice Plant
Place
Date 1914
Published in 83.913, 1186
File No. 7545-B Slide No. 520



A. H. Form 133

Subject Oklahoma Horse Cured Meat Show

Taken by _____

Place Stillwater, Okla.

Date 1916

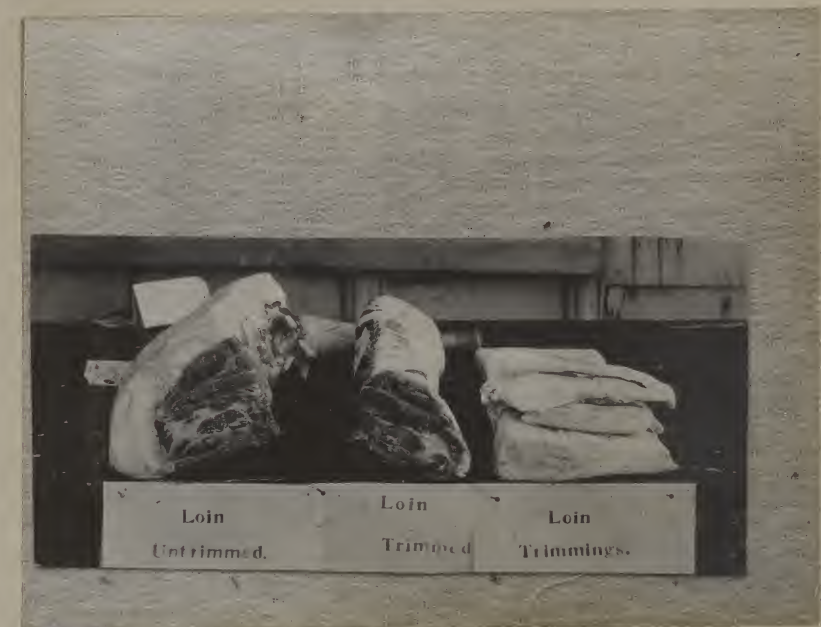
Published in _____

File No. 6952-C Slide No. 522



A. H. Form 133.

Subject Bacon, Fresh and Smoked
 Taken by _____
 Place Missouri Experiment Station
 Date 1914
 Published in _____
 File No. 7500-B Slide No. 513



A. H. Form 133.

Subject Loin, Trimmed, Untrimmed and Trimmings
 Taken by _____
 Place Missouri Experiment Station
 Date 1914
 Published in S. B. 913; 186
 File No. 7499-B



Shoulder
Butt

Clear
Plate

Picnic
Shoulder

Shoulder
Trimming

A. H. Form 133.

Subject Cuts of Pork
Taken by _____
Place Missouri Experiment Station
Date 1914
Published in 8/13 9/13
File No. 3810-C Slide No. 511



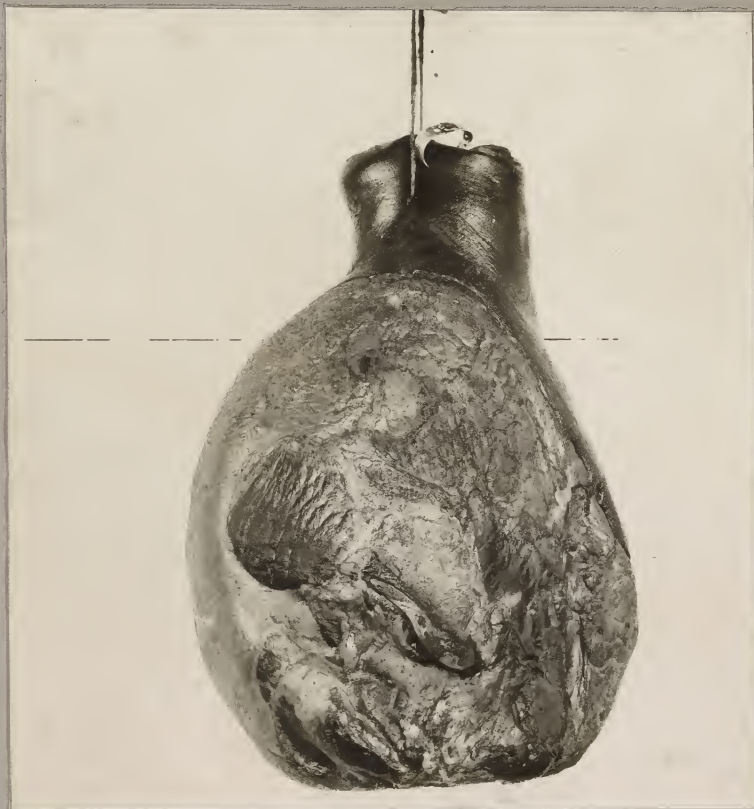
Bacon
Trimming.

Bacon

Bacon
Untrimmed.

A. H. Form 133.

Subject Bacon, Trimmed, Untrimmed and Trimmings
Taken by Missouri Experiment Station
Place _____
Date 1914
Published in 8/13 9/13
File No. 3811-C Slide No. 512



A. H. Form 133

Subject Ham, Cured and Smoked

Taken by.....

Place

Date

Published in.....

File No. 21023-B

Slide No.



A. H. Form 133

Subject Hams, Cured and Smoked

Taken by.....

Place

Date

Published in.....

File No. 21022-B

Slide No.



A. H. Form 133

Subject Shoulders, Cured and Smoked.

Taken by.....

Place

Date

Published in.....

File No. 21026-B

Slide No.



A. H. Form 133

Subject Shoulders, Cured and Smoked.

Taken by.....

Place

Date

Published in.....

File No. 21020-B

Slide No.



A. H. Form 133

Subject Shoulder, Cured and Smoked.

Taken by.....

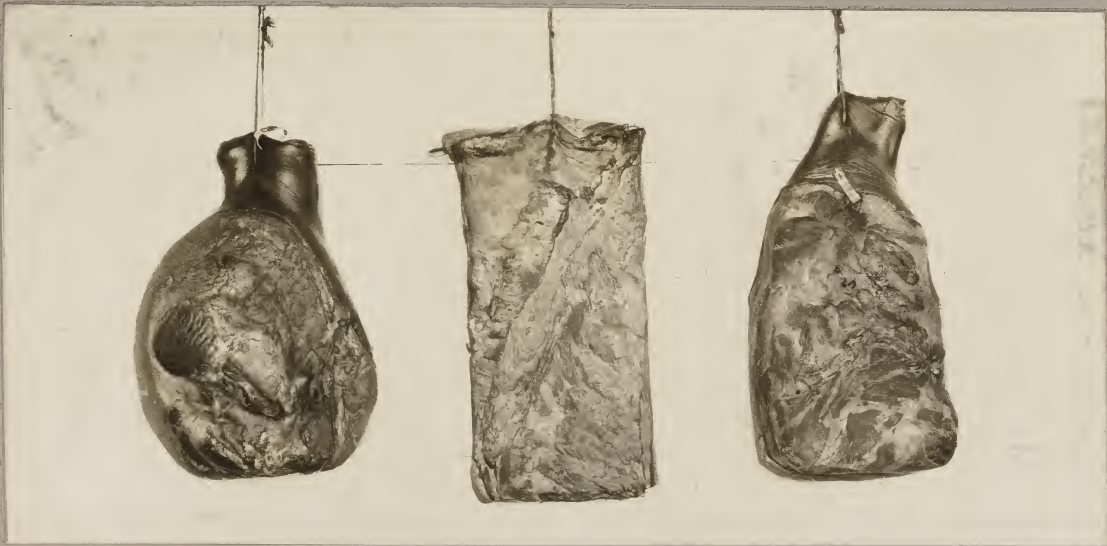
Place

Date

Published in.....

File No. 21024-B

Slide No.



A. H. Form 133
 Subject Bacons, Cured and Smoked
 Taken by _____
 Place _____
 Date _____
 Published in JB 1807
 File No. 21027-B
 Slide No. _____

A. H. Form 133
 Subject Ham, Bacon and Shoulder, Cured
and Smoked.
 Taken by _____
 Place _____
 Date _____
 Published in _____
 File No. 21021-B
 Slide No. _____



A. H. Form 133
 Subject Bacon, Cured and Smoked.
 Taken by _____
 Place _____
 Date _____
 Published in _____
 File No. 21025-B
 Slide No. _____



A. H. Form 133.

Subject Bacon - The Wrong Way
 Taken by Farmers' Ham and Bacon Show
 Place Columbia, Missouri.
 Date 1914
 Published in
 File No. 7468-B Slide No. 505



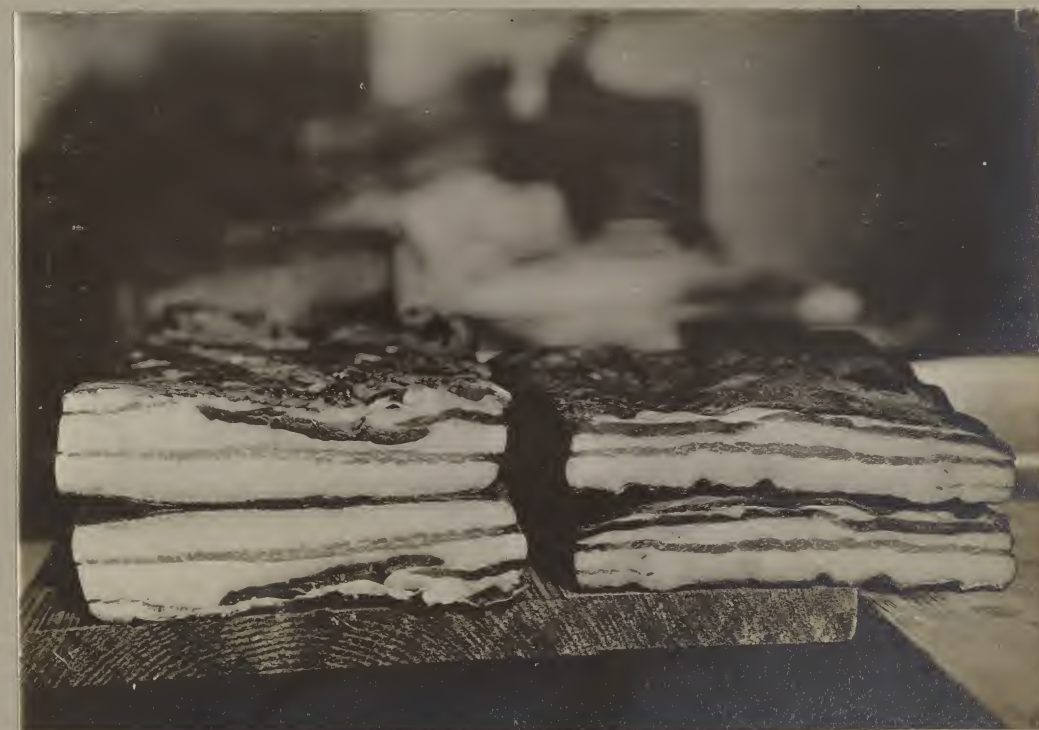
A. H. Form 133.

Subject Bacon - Good Specimens
 Taken by Exhibited at Farmers' Ham and Bacon Show
 Place Columbia, Missouri, 1914
 Date
 Published in
 File No. 7469-B Slide No. 510



A. H. Form 133.

Subject Choice Bacon - Better than in 1914 Show
 Taken by Farmers' Ham and Bacon Show
 Place Columbia, Missouri.
 Date 1913
 Published in
 File No. 7471-B Slide No. 502



A. H. Form 133.

Subject Prize Bacon
 Taken by Farmers' Ham and Bacon Show
 Place Columbia, Missouri
 Date 1914
 Published in
 File No. 7474-B Slide No. 508



A. H. Form 133.

Subject Hams - See Card
 Taken by Farmers' Ham and Bacon Show
 Place..... Columbia, Missouri.
 Date 1914
 Published in
 File No. 7470-B Slide No. 503



A. H. Form 133.

Subject Good Ham, but trim is too long - See card
 Taken by Farmers' Ham and Bacon Show
 Place..... Columbia, Missouri.
 Date 1914
 Published in
 File No. 7467-B Slide No. 504



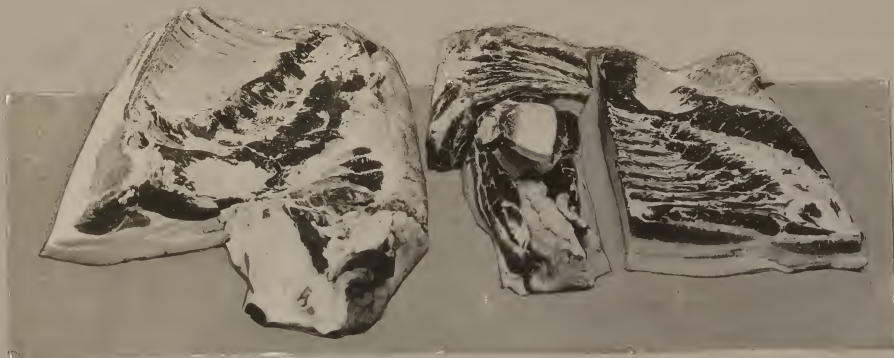
A. H. Form 133.

Subject Ham, Trimmed, Untrimmed and Trimmings
 Taken by James E. Downing
 Place Brooks County, Georgia
 Date 1914
 Published in 813 713
 File No. 7501-B Slide No. 515



A. H. Form 133.

Subject Ham, Fresh and Cured
 Taken by James E. Downing
 Place Brooks County, Georgia
 Date 1914
 Published in 7498-B Slide No. 514



A. H. Form 133

Subject: A Side of Bacon and Bacon Trimmings.

Taken by L. M. Beeson

Place Beltsville, Md.

Date April 1921

Published in _____

File No. 19214-B Slide No. _____



A. H. Form 133

Subject: Ham and Ham Trimmings

Taken by L. M. Beeson

Place Beltsville, Md.

Date April 1921

Published in _____

File No. 19215-B Slide No. _____



A. H. Form 133.

Subject Ham in 1914 Farmers' Ham and Bacon Show
 Taken by _____
 Place Columbia, Missouri
 Date _____
 Published in _____
 File No. 7476-B Slide No. 506



A. H. Form 133.

Subject Hams exhibited at Farmers' Ham and
 Taken by Bacon Show
 Place Columbia, Missouri
 Date 1914
 Published in _____
 File No. 7472-B Slide No. 507



A. H. Form 133

Subject Retail Meat Market. Old Dutch Master

Market, 640 Pennsylvania Avenue, N. W.,

Taken by Washington, D. C. Taken by Mr. L. W.

Place Beeson, 1922.

Date _____

Published in _____

File No. 16715-C

Slide No. _____



A. H. Form 133

Subject Cuts of smoked meats

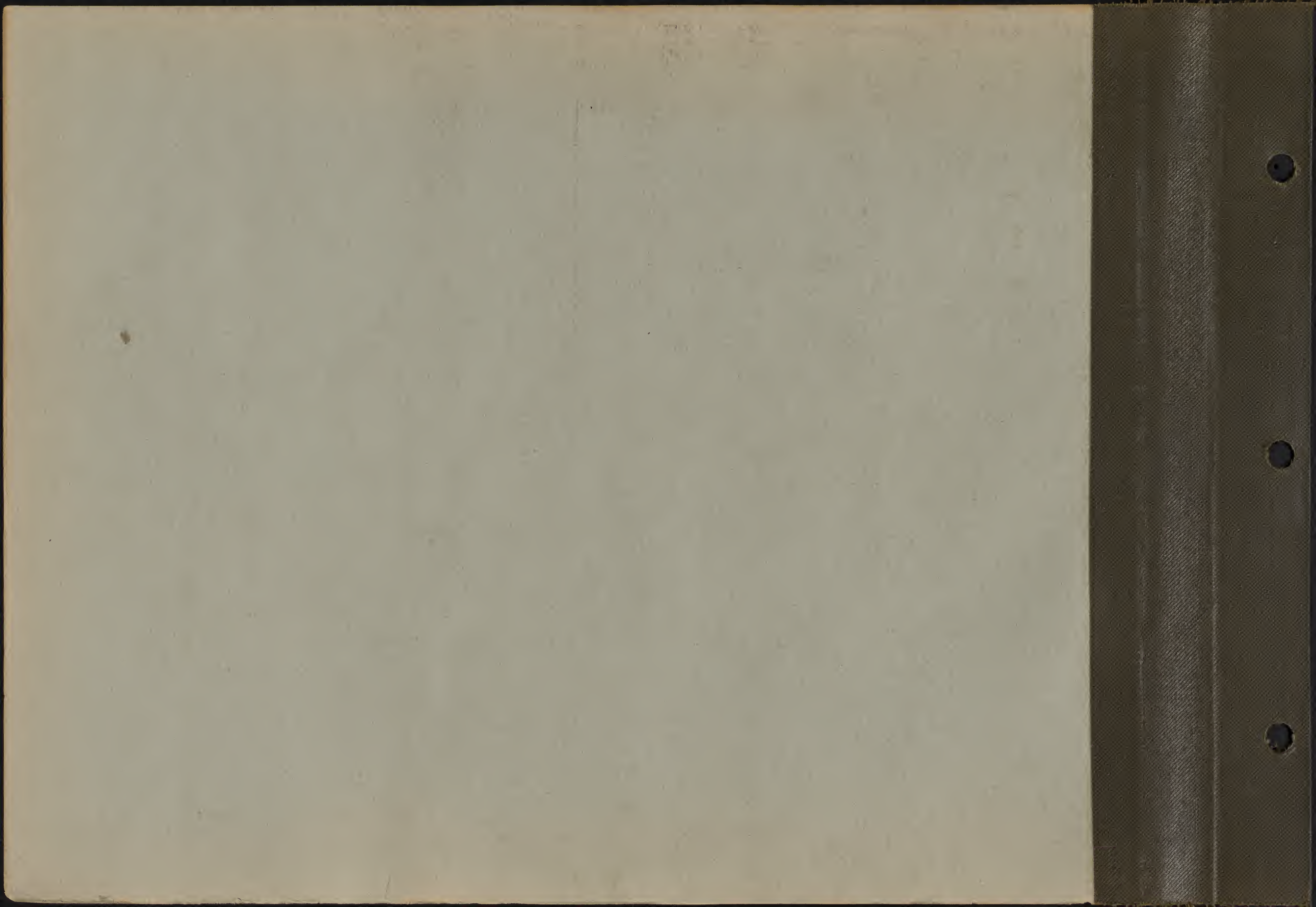
Taken by _____

Place Factory, Pennings, D. C.

Date August 1917

Published in Bo 9131 1186

File No. 7814-0





A. H. Form 133

Subject: ~~Hog killing time in Pearl River County~~

Taken by

Place Mississippi

Date 1919

Published in

File No. 17584-B Slide No.



A. H. Form 133.

Subject Dressing a Hog - Opening the abdomen
 Taken by to remove the intestines.
 Place _____
 Date _____
 Published in T. B. 183; 813.913
 File No. 8879-B



A. H. Form 133.

Subject Scalding a Hog - Note arrangement of
 Taken by table and barrel.
 Place _____
 Date _____
 Published in T. B. 183; 813.913
 File No. 8879-B



A. H. Form 133

Subject Interior of Abattoir

Taken by _____

Place U. S. Experimental Farm, Beltsville, Md.

Date January 11, 1917

Published in _____

File No. 6940-C



A. H. Form 133

Subject Sticking a hog. U. S. Experiment Farm,
Beltsville, Maryland. 1915.

Taken by _____

Place _____

Date _____

Published in F. B. 913.

File No. 4927-C

Slide No. _____

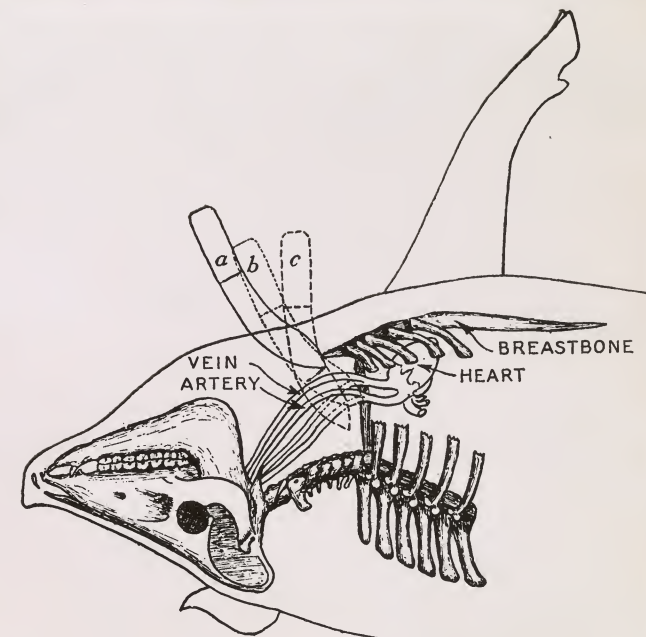
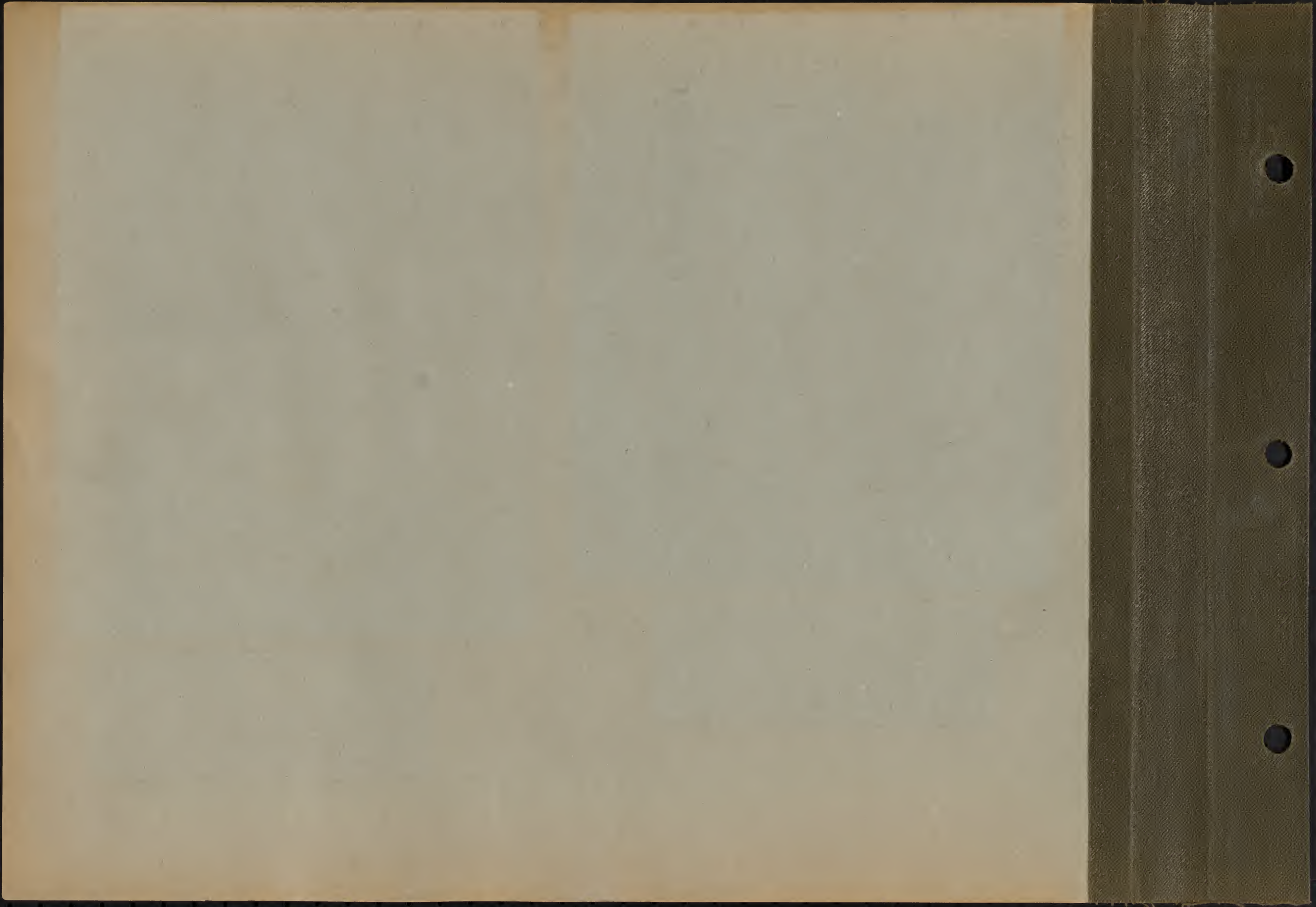


FIGURE 4.—The three positions of the knife in sticking a hog: a, The knife inserted in the fat; b, the second position places the knife above the artery; c, the final position, after the downward thrust has been made and the artery severed.

71399B.

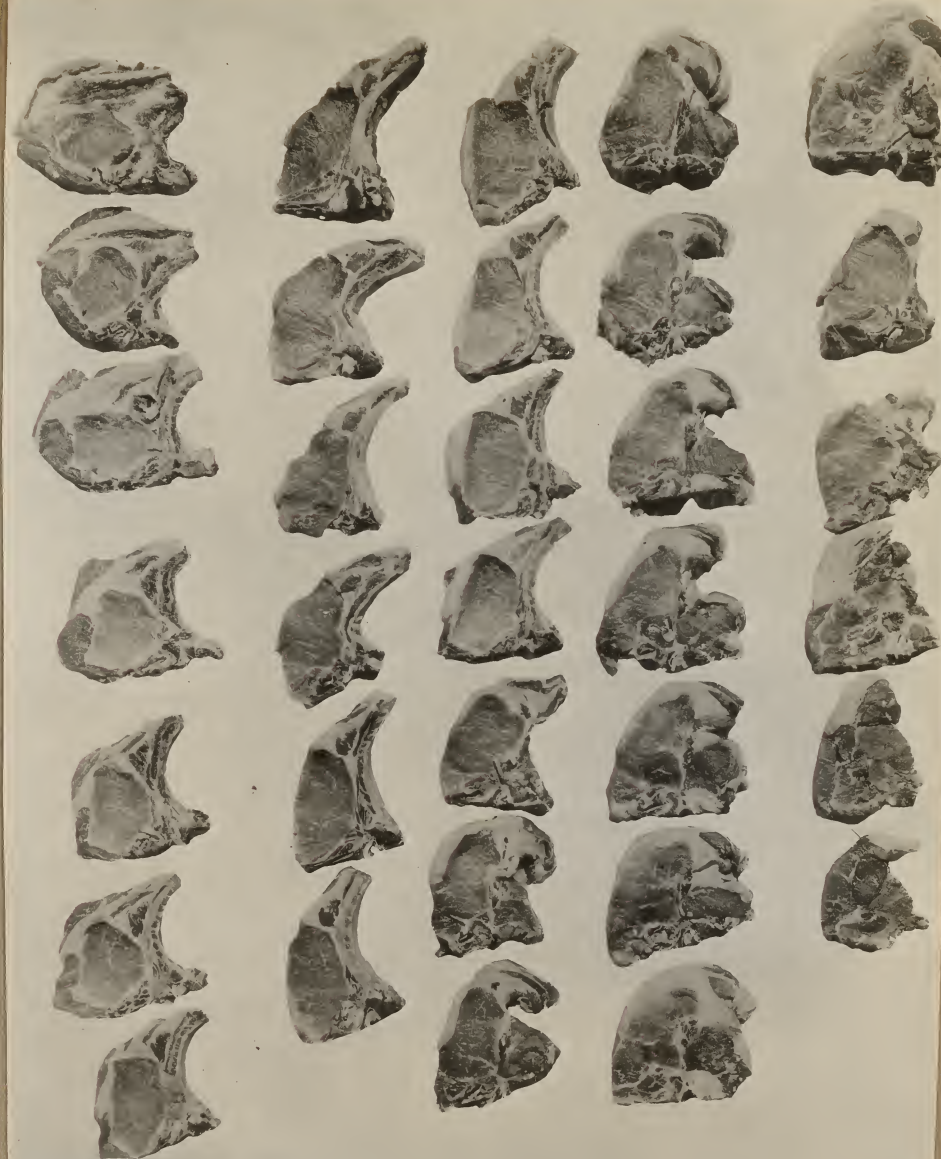
J. B. 1186





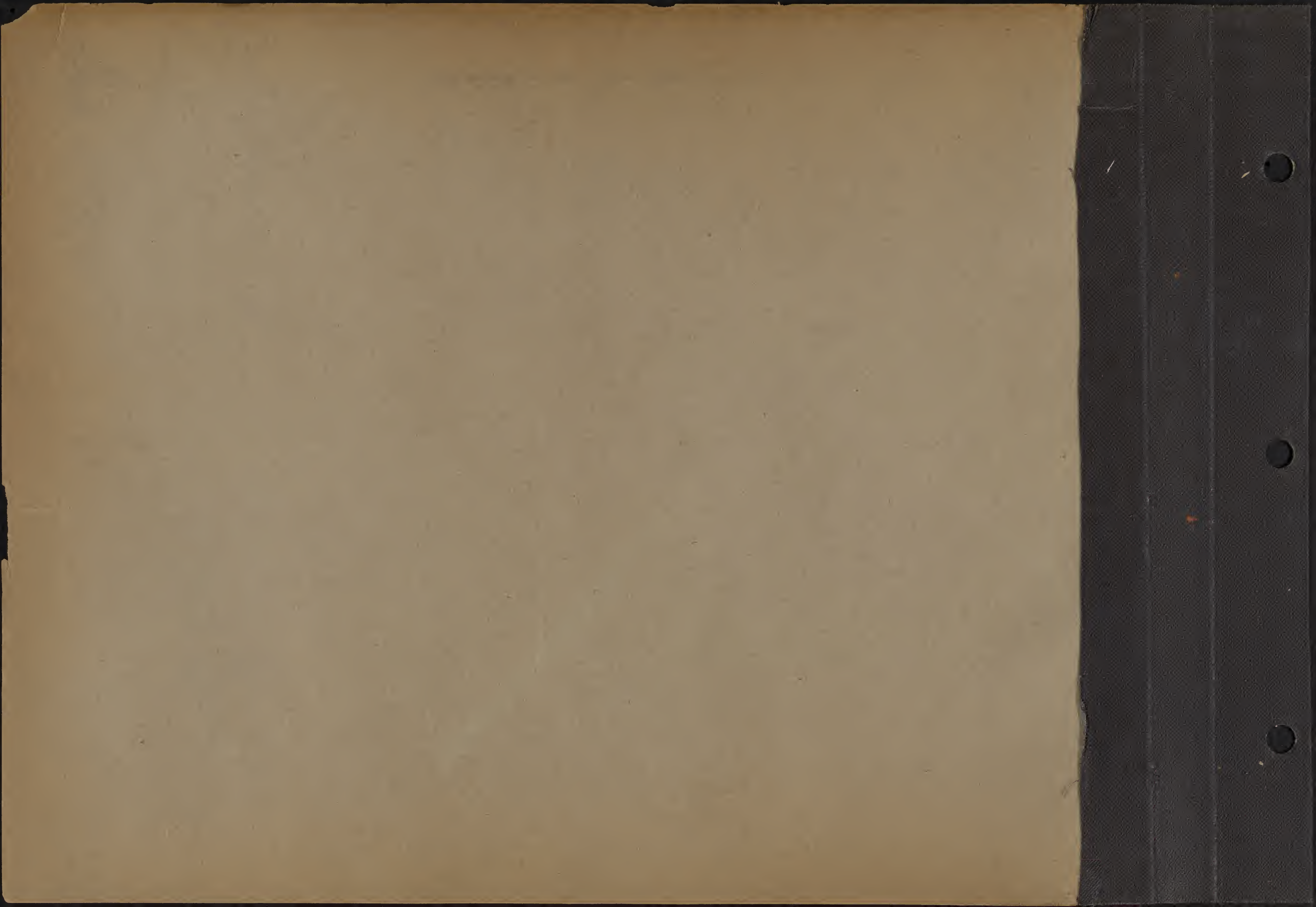
A. H. Form 133
Subject Pork chops-

Taken by
Place
Date 1929
Published in
File No. 25029-C
Slide No.



A. H. Form 133
Subject Pork chops

Taken by
Place
Date 1928
Published in
File No. 25814-C
Slide No.



UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF ANIMAL INDUSTRY
WASHINGTON, D. C.
OFFICIAL BUSINESS
RETURN AFTER FIVE DAYS

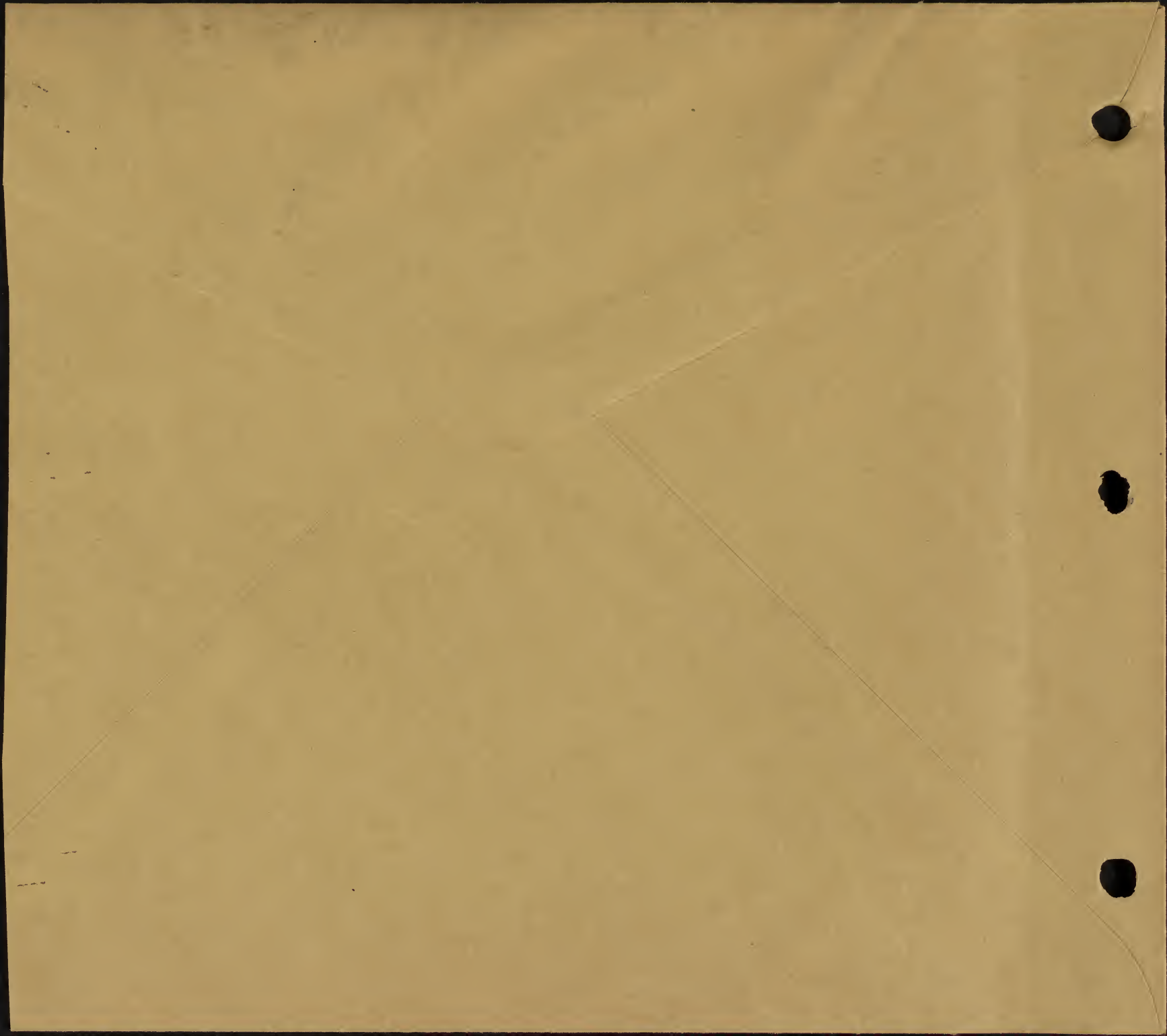
PENALTY FOR PRIVATE USE
PAYMENT OF POSTAGE

1930

Hog Killing Series

40656 B to 40671 B

Many used in Farmers Bulletin 1086





Clearing the Road

41
German Bulletin 1156-49.8

1930

40661 B



Mowing the top etc.

Fig. 9, Farmers Bulletin 1186

1930

40662 B



40663-B

Passing the Gault Cedars

Aug. 10. Farmers Bulletin 1186
1930



Splitting the keastbone

Fig 11, Farmers Bulletin 1186

1930

40665 B



Stitching the bag.

Fig 3, 7 across Culler 11B

1930

40656 B



Fig. 5 - Scalding the Log.

Farmers Bulletin 1186

1930

40657 B



Scraping the carcass.

Fig 6, Turner Dulleten
1930 1182

40658 B



Removing the dirt - Fig 7
Harrow Cultiv 1856

1930

40659-B



Singing Log

1930

40660 B



Hog carcass with offal
removed.

1930

40670 B



Scraped Log.

1930

40664 83



Scraped log.

1930

40666 B



Pulling out warm leaf fat
Fig 15, Farmers Bulletin 1186
1930

50149017



Removing intestines

Fig 14, Farmer's Bulletin 1176.
1930

4066 983



Opened carcass showing
internal organs suspended.

Fig 13. Farmer Bulletin 1186
1930

40668 B



Opening the carcass

Fig. 12, Farmers Bulletin 1186

1930

40667 B



A. H. Form 133
 Subject..... **Boning Pork Shoulder**
 Taken by..... **W. A. Stenhouse**
 Place..... **Beltsville, Md.**
 Date..... **4-2-30**
 Published in.....
 File No. **40350-B**
 Slide No.

U. S. GOVERNMENT PRINTING OFFICE: 1929



A. H. Form 133
 Subject..... **Boning Pork Shoulder**
 Taken by..... **W. A. Stenhouse**
 Place..... **Beltsville, Md.**
 Date..... **4-2-30**
 Published in.....
 File No. **40351-B**
 Slide No.



A. H. Form 133
Subject..... Three Rib Pork Shoulder

Taken by..... W. A. Stenhouse

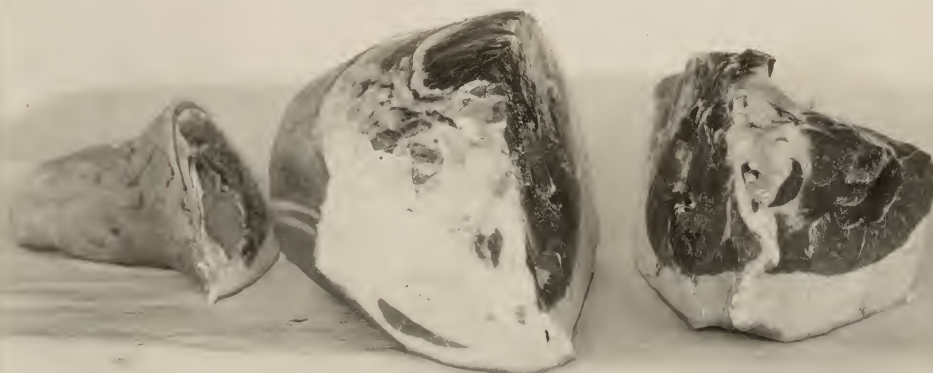
Place..... Beltsville, Md.

Date..... 4-2-30

Published in.....

File No. 40353-B

Slide No.



A. H. Form 133

Subject..... Cuts of Ham

Taken by..... W. A. Stenhouse

Place.....

Date..... 4-2-30

Published in.....

File No. 40357-B

Slide No.



A. H. Form 133

Subject: Tools used for killing, dressing
and cutting up a hog.

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in

File No. 19328-B

Slide No.



A. H. Form 133

Subject: Erecting the scaffold for killing and
dressing a hog.

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in

File No. 19329-B

Slide No.



A. H. Form 133

Subject: The hog stunned and in position for
sticking.

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in

File No. 19330-B

Slide No.



A. H. Form 133

Subject: Showing hog, properly stuck

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in

File No. 19331-B

Slide No.



A. H. Form 133

Subject: Scalding method when barrel is used

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in _____

File No. 19332-B Slide No. _____



A. H. Form 133

Subject: properly scalded, scurf loose

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in _____

File No. 19333-B Slide No. _____



A. H. Form 133

Subject: Scraping the scalded portion

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in _____

File No. 19334-B Slide No. _____



A. H. Form 133

Subject: Finishing with knives, after scraping

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in _____

File No. 19335-B Slide No. _____



A. H. Form 133

Subject: Scalding the front portion

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in _____

File No. 19336-B Slide No. _____



A. H. Form 133

Subject: Scrape and clean the head as soon as scalded

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in _____

File No. 19337-B Slide No. _____



A. H. Form 133

Subject: Properly cleaned and in position to open.

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in _____

File No. 19338-B Slide No. _____



A. H. Form 133

Subject: opening the hog

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in _____

File No. 19339-B Slide No. _____



A. H. Form 133

Subject: Front, side and rear views of mutton
sheep of good types.

Taken by _____

Place _____

Date _____

Published in _____

File No. 11340-B Slide No. 1.345



A. H. Form 133

Subject: Cutting the diaphragm

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in _____

File No. 19341-B Slide No. _____



A. H. Form 133

Subject: Removing the entrails

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in _____

File No. 19342-B Slide No. _____



A. H. Form 133

Subject: Removing the liver

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in _____

File No. 19343-B Slide No. _____



A. H. Form 133

Subject: Removing the gall bladder from the liver.

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19344-B Slide No.



A. H. Form 133

Subject: Sawing the carcass down through the midline of the back bone.

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19345-B Slide No.



A. H. Form 133

Subject: Sawing the carcass of hog

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19346-B Slide No.



A. H. Form 133

Subject: Starting to loose the leaf fat

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19347-B Slide No.



A. H. Form 133

Subject: Lifting the leaf fat

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in _____

File No. 19348-B

Slide No. _____



A. H. Form 133

Subject: Leaf fat hanging free to allow cooling

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in _____

File No. 19349-B

Slide No. _____



A. H. Form 133

Subject: Carcass cooling before being cut up

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in _____

File No. 19350-B

Slide No. _____



A. H. Form 133

Subject: Carcass of hog being loaded on wagon
to be carried to cutting up bench

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in _____

File No. 19351-B

Slide No. _____



A. H. Form 133

Subject: Ready to cut up the pork

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in

File No. 19352-B

Slide No.



A. H. Form 133

Subject: Saving the foot below hook joint

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in

File No. 19353-B

Slide No.



A. H. Form 133

Subject: Cutting off ham at rise in back bone

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in

File No. 19354-B

Slide No.



A. H. Form 133

Subject: Saving off foot below knee point

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in

File No. 19355-B

Slide No.



A. H. Form 133

Subject: Cutting shoulder piece at third rib
across the fourth.

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in

File No. 19356-B

Slide No.



A. H. Form 133

Subject: The three primary cuts

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in

File No. 19357-B

Slide No.



A. H. Form 133

Subject: The untrimmed ham

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in

File No. 19358-B

Slide No.



A. H. Form 133

Subject: Cutting out the tail bone

Taken by L. W. Beeson

Place Beltsville, Md

Date April 1921

Published in

File No. 19359-B

Slide No.



A. H. Form 133

Subject: ...Sawing through the base of tail bone....

Taken by.....L. W. Beeson.....

Place.....Beltsville, Md.....

Date.....April 1921.....

Published in.....

File No. 19360-B..... Slide No.



A. H. Form 133

Subject: ...Trimming the ham.....

Taken by.....L. W. Beeson.....

Place.....Beltsville, Md.....

Date.....April 1921.....

Published in.....

File No. 19361-B..... Slide No.



A. H. Form 133

Subject: ...Trimming the flank edge.....

Taken by.....L. W. Beeson.....

Place.....Beltsville, Md.....

Date.....April 1921.....

Published in.....

File No. 19362-B..... Slide No.



A. H. Form 133

Subject: ...The trimmed ham and trimmings.....

Taken by.....L. W. Beeson.....

Place.....Beltsville, Md.....

Date.....April 1921.....

Published in.....

File No. 19363-B..... Slide No.



A. H. Form 133

Subject: Removing the neck or shoulder rib

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19364-B Slide No.



A. H. Form 133

Subject: Trimming the shoulder

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19365-B Slide No.



A. H. Form 133

Subject: Squaring the top of the shoulder

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19366-B Slide No.



A. H. Form 133

Subject: The trimmed shoulder and trimmings

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19367-B Slide No.



A. H. Form 133
 Subject: Separating the loin from the bacon
 Taken by L. W. Beeson
 Place Beltsville, Md.
 Date April 1921
 Published in
 File No. 19368-B Slide No.



A. H. Form 133
 Subject: The untrimmed loin and bacon pieces.
 Taken by L. W. Beeson
 Place Beltsville, Md.
 Date April 1921
 Published in
 File No. 19369-B Slide No.



A. H. Form 133
 Subject: Bacon, showing the rib
 Taken by L. W. Beeson
 Place Beltsville, Md.
 Date April 1921
 Published in
 File No. 19370-B Slide No.



A. H. Form 133
 Subject: Removing the spare rib
 Taken by L. W. Beeson
 Place Beltsville, Md.
 Date April 1921
 Published in
 File No. 19371-B Slide No.



A. H. Form 133

Subject: The spare ribs removed.

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19372-B

Slide No.



A. H. Form 133

Subject: Trimming the bacon.

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19373-B

Slide No.



A. H. Form 133

Subject: The trimmed bacon and trimmings.

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19374-B

Slide No.



A. H. Form 133

Subject: Removing the back fat from loin.

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19375-B

Slide No.



A. H. Form 133
 Subject: The Back Fat Separated from Loin
 Taken by L. W. Beason
 Place: Beltsville, Md.
 Date: April 1921
 Published in
 File No. 19376-B Slide No.



A. H. Form 133
 Subject: The Four Trimmed Pieces
 Taken by L. W. Beason
 Place: Beltsville, Md.
 Date: April 1921
 Published in
 File No. 19377-B Slide No.



A. H. Form 133
 Subject: Cutting Pork Chops
 Taken by L. W. Beason
 Place: Beltsville, Md.
 Date: April 1921
 Published in
 File No. 19378-B Slide No.



A. H. Form 133
 Subject: Separating the Fat from the Skins
 Taken by L. W. Beason
 Place: Beltsville, Md.
 Date: April 1921
 Published in
 File No. 19379-B Slide No.



A. H. Form 133

Subject: Cutting up the Lord Fat

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19380-B

Slide No.



A. H. Form 133

Subject: Lord Fat and Skins.

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19361-B

Slide No.



A. H. Form 133

Subject: Fine Salt Being Applied to the Trimmed Meat

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19382-B

Slide No.



A. H. Form 133

Subject: Mixing molasses with other curing materials.

Taken by L. W. Beeson

Place Beltsville, Md.

Date April 1921

Published in

File No. 19383-B

Slide No.



A. H. Form 133

Subject: Dry cure mixture ready to apply

Taken by L. W. Beeson

Place: Beltsville, Md.

Date: April 1921

Published in

File No. 19384-B

Slide No.



A. H. Form 133

Subject: Applying the dry cure mixture.

Taken by L. W. Beeson

Place: Beltsville, Md.

Date: April 1921

Published in

File No. 19385-B

Slide No.



A. H. Form 133

Subject: The cure mixture applied

Taken by L. W. Beeson

Place: Beltsville, Md.

Date: April 1921

Published in

File No. 19386-B

Slide No.



A. H. Form 133

Subject: Removing the fowl from the head

Taken by L. W. Beeson

Place: Beltsville, Md.

Date: April 1921

Published in

File No. 19387-B

Slide No.



A. H. Form 133

Subject: First step in stringing meat.....

Taken by L. W. Beason.....

Place Beltsville, Md.....

Date April 1921.....

Published in.....

File No. 19388-B Slide No.



A. H. Form 133

Subject: Second step in stringing meat. Note

position of wire and cord.....

Taken by L. W. Beason.....

Place Beltsville, Md.....

Date April 1921.....

Published in.....

File No. 19389-B Slide No.



A. H. Form 133

Subject: Stringing meat. Note the cord drawn through.....

Taken by L. W. Beason.....

Place Beltsville, Md.....

Date April 1921.....

Published in.....

File No. 19390-B Slide No.



A. H. Form 133

Subject: Inexpensive method for smoking meat.....

Taken by L. W. Beason.....

Place Beltsville, Md.....

Date April 1921.....

Published in.....

File No. 19391-B Slide No.



A. H. Form 133
Subject: First step in skinning meat.
Taken by.....
Place.....
Date.....
Published in.....
File No. 19597-B Slide No.



A. H. Form 133
Subject: Second step in stringing meat.
Taken by.....
Place.....
Date.....
Published in.....
File No. 19598-B Slide No.



A. H. Form 133

Subject: Third step in stringing meat. Note
position of wire and cord.

Taken by.....

Place.....

Date.....

Published in Pub 1186

File No. 19599-B Slide No.



A. H. Form 133

Subject: Fourth step in stringing meat.

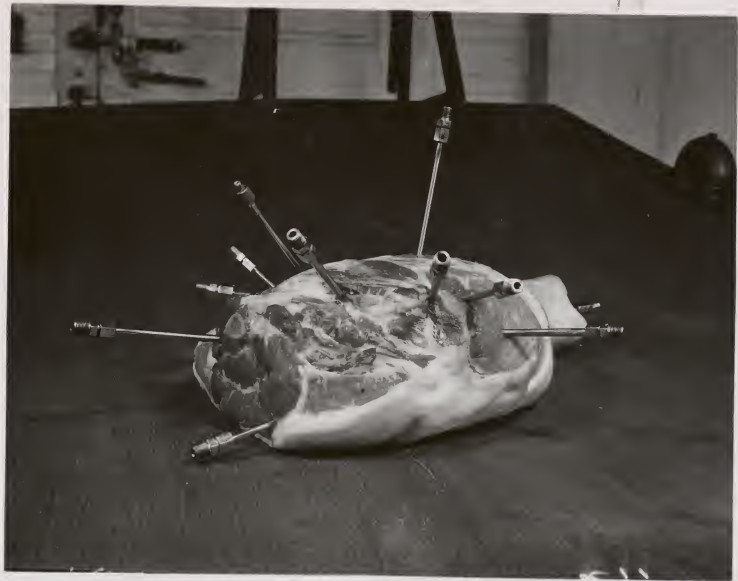
Taken by.....

Place.....

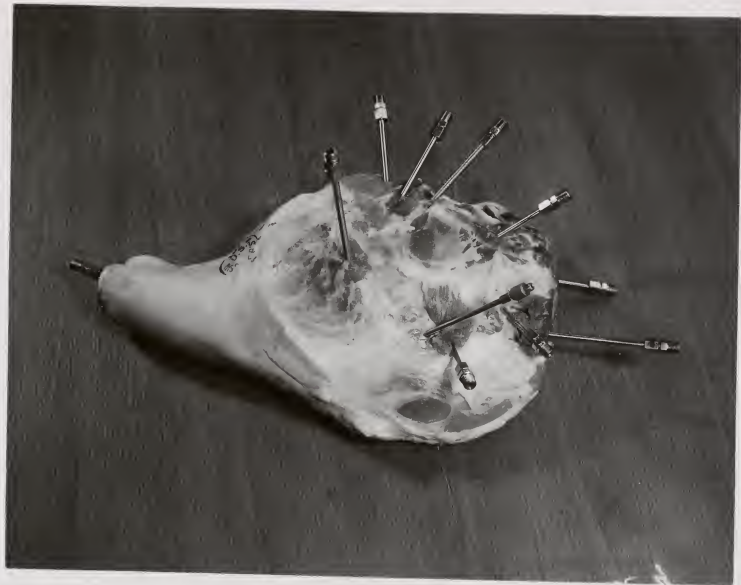
Date.....

Published in

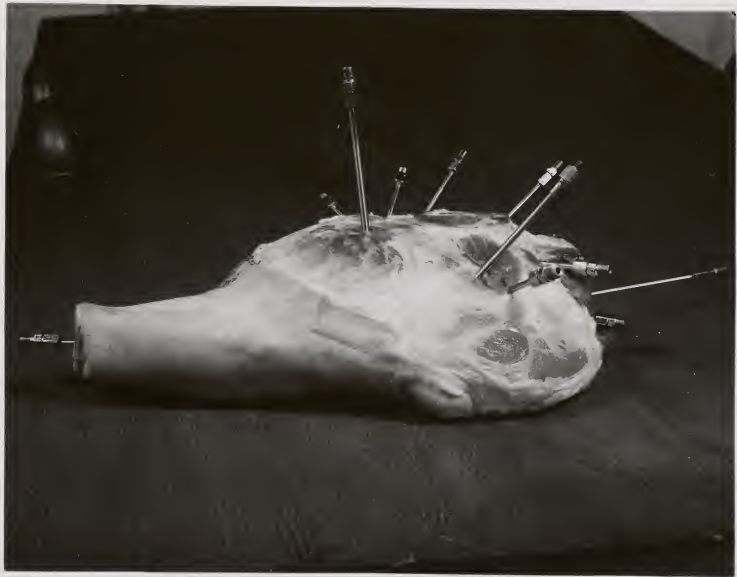
File No. 19600-B Slide No.



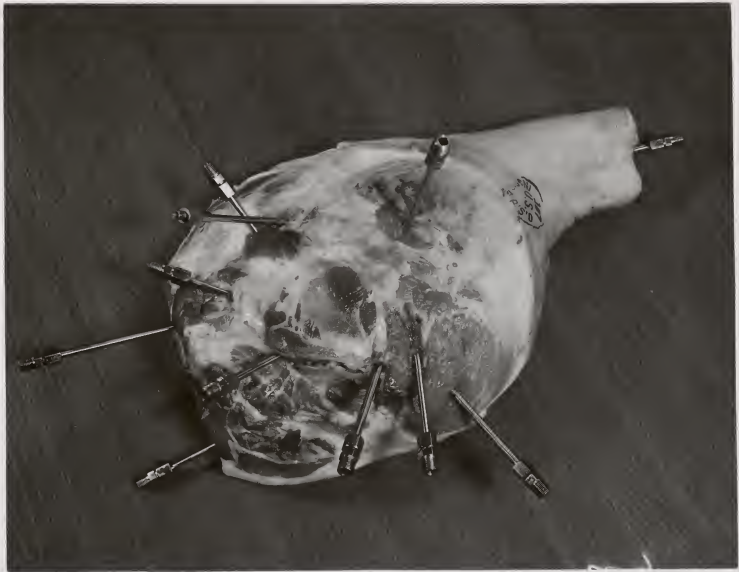
13123 a



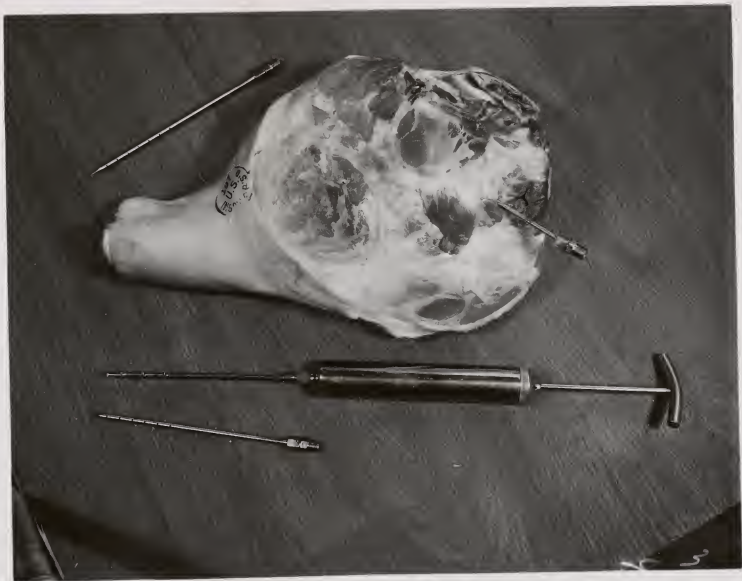
13171a



731242



131202



Ham cleaning equipment
used for regional infestations

13125a



A. H. Form 133

Subject: Hanging meat for smoking.....

Taken by.....L. W. Benson.....

Place.....Baltisville, Md.....

Date.....April 1921.....

Published in.....

File No.19392-B..... Slide No.



A. H. Form 133

Subject: Cut surface of 46 lb. ham.

Taken by.....

Place: Beltsville, Maryland.

Date.....

Published in.....

File No. 19440-B

Slide No.



A. H. Form 133

Subject: A 46 lb. "bloated" or "puffed" ham.

Taken by.....

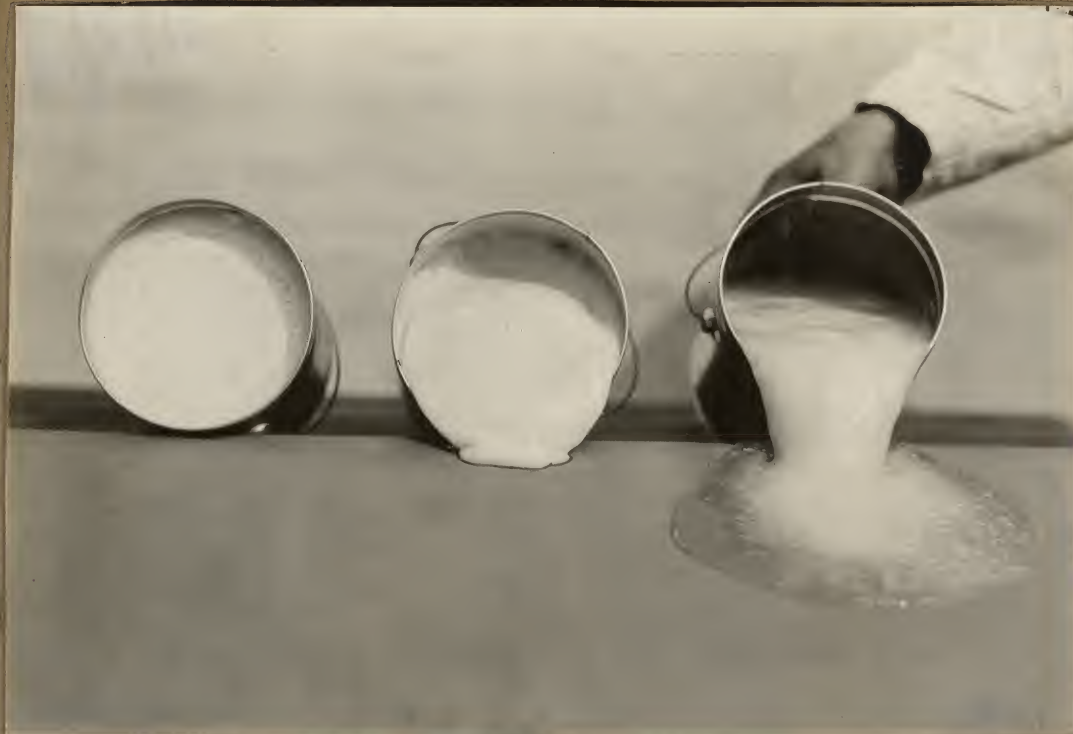
Place: Beltsville, Maryland.

Date.....

Published in.....

File No. 19439-B

Slide No.



A. H. Form 133

Subject Left to right--Hard, soft and oily
lard.

Taken by W. A. Stenhouse

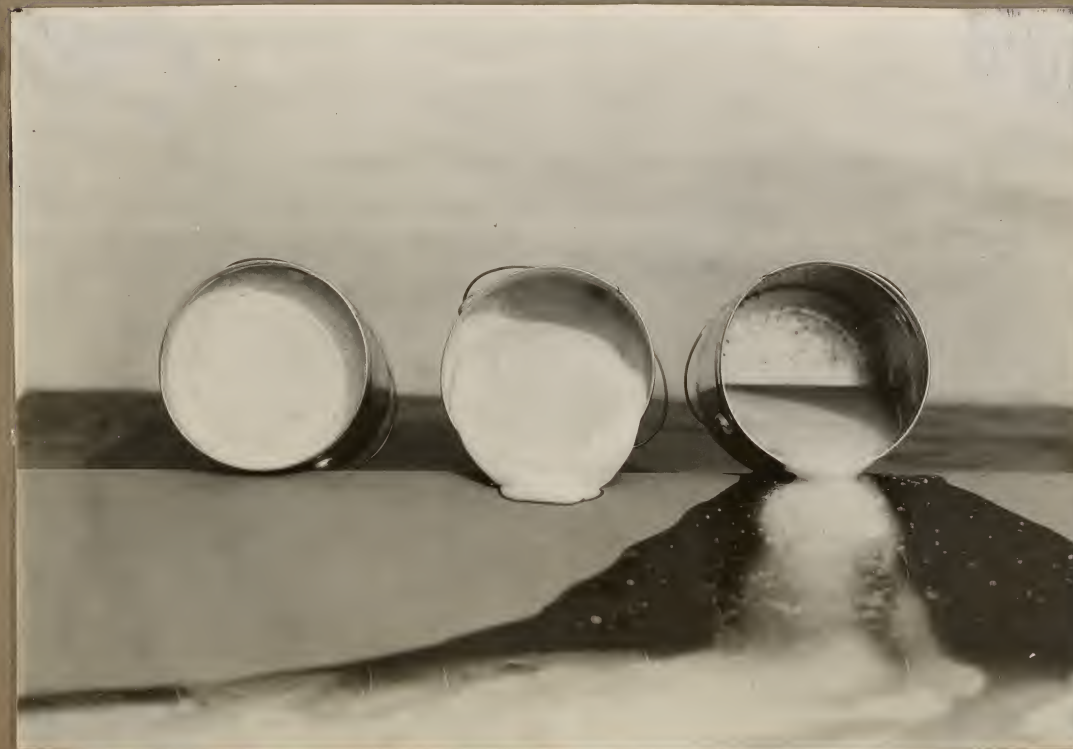
Place Beltsville, Md.

Date March 28, 1927.

Published in _____

File No. 32712-B

Slide No. _____



A. H. Form 133

Subject Left to right- Hard, soft and oily lard

Taken by W. A. Stenhouse

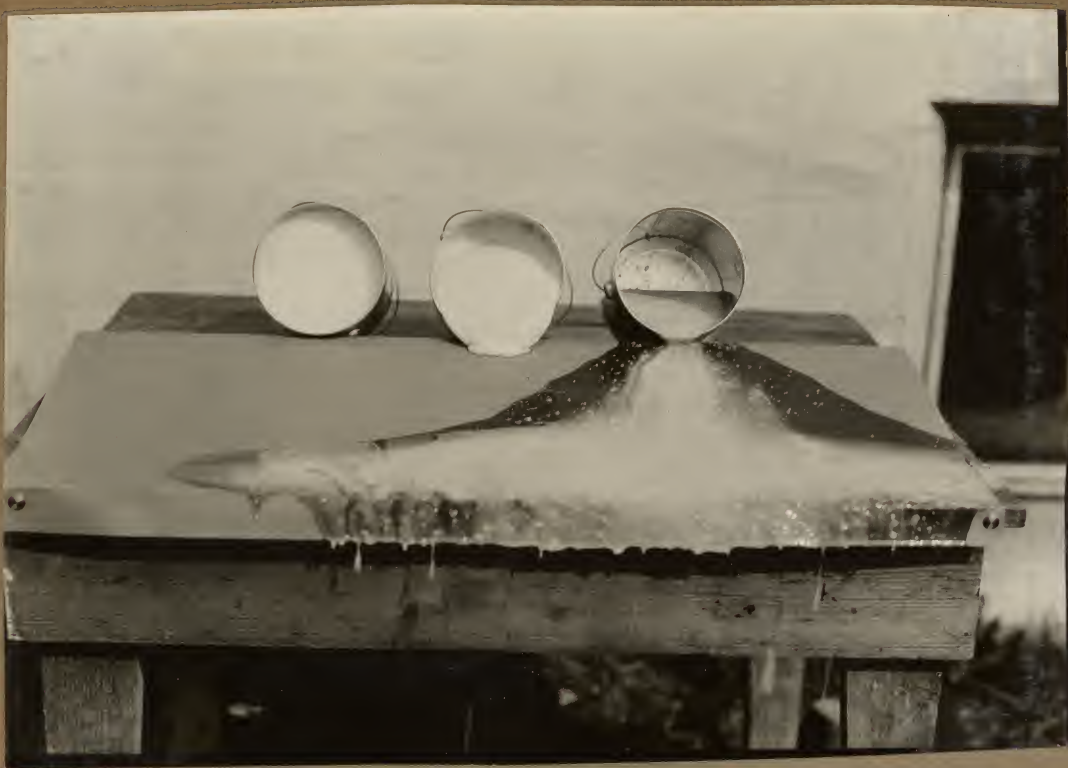
Place Beltsville, Md.

Date March 28, 1927.

Published in _____

File No. 32715-B

Slide No. Life Bull 1492



A. H. Form 133

Subject Left to right-- Hard, soft, and oily
lard.

Taken by W. A. Stenhouse

Place Beltsville, Md.

Date March 28, 1927.

Published in

File No. 32714-B

Slide No.

GOVERNMENT PRINTING OFFICE



A. H. Form 133
Subject Left-- hard ham; Right-- soft ham.

Taken by W. A. Stenhouse
Place Beltsville, Md.
Date March 28, 1927.
Published in
File No. 33135-B
Slide No. Sep Bull 1492



A. H. Form 133
Subject Left-- Hard ham; Right-- Soft ham

Taken by W. A. Stenhouse
Place Beltsville, Md.
Date March 28, 1927.
Published in
File No. 33133-B
Slide No.



A. H. Form 133
 Subject Left to right-- hard ham, soft ham.
 Taken by W. A. Stenhouse
 Place Beltsville, Md.
 Date March 28, 1927.
 Published in _____
 File No. 33136-B
 Slide No. _____



A. H. Form 133
 Subject Left -- hard ham; Right-- Soft ham.
 Taken by W. A. Stenhouse
 Place Beltsville, Md.
 Date March 28, 1927.
 Published in _____
 File No. 33134-B
 Slide No. _____



A. H. Form 133

Subject Baked ham

Taken by _____

Place _____

Date 1926

Published in _____

File No. 14059 (Agri. Econ. negative)

Slide No. _____



A. H. Form 133

Subject Half of baked ham

Taken by _____

Place _____

Date 1926

Published in _____

File No. Agri. Ec. negative 14053

Slide No. _____



A. H. Form 133

Subject Slice of ham

Taken by

Place

Date 1926

Published in

File No. Agricultural Econ. negative 14057

Slide No.

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